



Sesame Tamari Vinaigrette

by Eating Well

Makes: 3/4 cup

Total Time: 5 minutes

Ingredients

- 1/4 cup orange juice
- 1/4 cup rice [vinegar](#)
- 2 tablespoons reduced-sodium tamari, or reduced-sodium [soy sauce](#)
- 1 tablespoon toasted sesame oil
- 1 tablespoon honey
- 1 teaspoon fresh ginger, finely grated

Preparation

1. Whisk orange juice, vinegar, tamari, oil, honey and ginger in a small bowl until the honey is incorporated. Transfer to a jar and refrigerate.

Tips & Notes

- **Make Ahead Tip:** Cover and refrigerate for up to 1 week.

Nutrition

Per 2-tablespoon serving: 37 calories; 2 g fat (0 g sat , 1 g mono); 0 mg cholesterol; 4 g carbohydrates; 0 g protein; 0 g fiber; 303 mg sodium; 21 mg potassium.