



Sesame Vinaigrette Salad Dressing

Prep: 5 mins Total: 5 mins Yield: About 3.5 cups (28 servings)

Recipe adapted from: The Spruce Eats
Image from: Wellness Mama

You can personalize this easy Asian-inspired homemade vegan sesame vinaigrette salad dressing by adding a touch of powdered or fresh ginger, soaked minced dried shiitake mushrooms or even a little [miso](#).

Ingredients

- 3 tablespoons sesame oil
- 3 tablespoons soy sauce
- 3 tablespoons Dijon mustard
- 3/4 cup apple cider vinegar
- 2 1/2 cups vegetable oil (or olive or another neutral-flavored salad oil)

Steps to Make It

1. Blend or whisk together all ingredients except the vegetable or olive oil. Slowly add the vegetable or olive oil, blending to incorporate.
2. Transfer to a glass bottle and be sure to shake well before serving or using.

Nutritional Guidelines (per serving)

Calories – 191

Fat – 21g

Carbs – 0g

Protein – 0g