

# Almond Miso Dressing



This dressing is so versatile it can be used as a dressing over your salad, or a dip for wraps and asian rolls. Absolutely delicious!

I haven't made this for a person yet who didn't absolutely love it!

## Ingredients:

- 1/4 cup water
- 3 tbsp raw almond butter (fresh is always best)
- 1 tbsp sesame oil
- 2 tsp miso paste
- 1 clove garlic (minced)
- 1 tsp dried onion flakes
- 1 tsp lime juice
- 1/2 tsp ground ginger
- 1 drop liquid stevia (or 1 tsp of raw honey)
- Pinch of red pepper flakes

## Directions:

Add all ingredients to blender and blend until smooth. Serve immediately or store in the fridge for 3-5 days (if it lasts that long).