



NSK Ginger Lime Tahini Dressing

12 servings

5 minutes

Ingredients

2 Lime (juiced)
1/3 cup Tahini
1/2 cup Water
2 tbsps Extra Virgin Olive Oil
1 tsp Ginger (peeled and grated)
2 tbsps Tamari
2 tbsps Maple Syrup

Directions

1

Combine all ingredients in a jar, close the lid tightly and shake vigorously until well combined. If your tahini is lumpy, you may need to whisk well or use a blender. Refrigerate until ready to use. Enjoy!

Notes

Soy Free, Use coconut aminos and add an extra pinch of sea salt.

Prep Hacks, Refrigerate in an airtight jar up to one week.

Foods that Heal, Ginger is well-known for supporting nausea and digestive upset.