organicgirl tropical ginger dressing

prep time:
30

featured product:
50/50!

our tropical ginger dressing may be gone from your grocer’s shelf, but you can enjoy it anytime and forever with this easy, modified recipe. take your tastebuds on a tropical adventure! with its spicy ginger kick, miso and tamari for umami with a splash of fresh lime, our tropical ginger dressing is a totally transporting experience. and with its sweet smell of pineapple and mango, you’ll feel like you’ve been plunked right under a gloriously shady palm tree. it’s like vacation in a jar. you’re welcome!

ingredients

makes approx. 2¼ cups

1/2 cup finely diced, fresh ripe mango (or frozen mango, thawed)
1/3 cup finely diced, fresh ripe pineapple (or frozen pineapple, thawed)
¼ cup tamari
3 tablespoons rice wine vinegar
1/3 cup blue agave
¼ cup lime juice, from 2 large limes
1-2” knob fresh peeled ginger, grated on microplane to make 1 tablespoon puree
2 large cloves garlic, grated on microplane to make 1 teaspoon puree
1 tablespoon white miso
¼ teaspoon fresh ground black pepper
dash ground cayenne to taste
1/3 cup extra virgin olive oil
1/2 cup sunflower or other neutral oil
2 teaspoons toasted sesame seeds

directions

1. add to small saucepan: mango and pineapple, cook over medium, mashing with back of spoon and stirring to release and reduce liquid, for about 5 minutes. add fruit to blender.

2. to same small saucepan add: tamari, rice wine vinegar and agave. cook over medium high and reduce liquid by almost half. add liquid to blender. allow to cool for a few minutes.

3. add to blender: lime juice, ginger, garlic, miso, salt, black pepper and cayenne. puree all ingredients.

4. while blender is running on low, remove center cap and slowly stream oils into puree. dressing will emulsify.

5. add sesame seeds and stir to combine.

tip

tropical ginger complements our 50/50! blend of spring greens and tender spinach, or the sweet pea leaves, baby spinach and kale of our PROTEIN GREENS. it also pairs perfectly with these recipes: **coconut crusted chicken salad**, **thai noodle salad**, **tofu mango spring rolls**

keeps refrigerated for 3 weeks.