# **Asian dressing**

## Ingredients

Makes about ½ cup

½ small garlic clove, finely grated

1 tablespoon reduced-sodium soy sauce

2 teaspoons unseasoned rice vinegar

½ cup olive oil

½ teaspoon toasted sesame oil

Kosher salt and freshly ground black pepper

## Preparation

## Step 1

Whisk garlic, soy sauce, and vinegar in a small bowl. Gradually whisk in olive oil, then sesame oil (dressing will thicken slightly); season with salt and pepper.

Step 2

Dressing can be made 2 days ahead. Transfer to a jar; cover and chill.