

# **Sesame-Ginger Sauce**





SAUCE

## Ingredients

0.3 teaspoon pepper red crushed
1 tablespoon sesame oil dark
1 teaspoon ginger fresh minced peeled
1 garlic clove minced
2 tablespoons soya sauce low-sodium
2 tablespoons rice wine vinegar

### **Equipment**

1 tablespoon water

whisk	
Directions	
Combine all ingredients, stirring well with a whisk.	
Nutrition Facts	
PROTEIN 8.28% FAT 82.9% CARBS 8.82%	

#### **Properties**

Glycemic Index:2.97, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.092608694958946%

#### **Nutrients** (% of daily need)

Calories: 4.85kcal (0.24%), Fat: 0.44g (0.68%), Saturated Fat: 0.06g (0.39%), Carbohydrates: 0.11g (0.04%), Net Carbohydrates: 0.09g (0.03%), Sugar: 0.01g (0.01%), Cholesterol: Omg (0%), Sodium: 36.32mg (1.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.1g (0.2%)