

# RECIPE OF THE WEEK

## Ginger Shallot Sauce

### Ingredients

3-4 shallots/scallions/spring onions – green and white part thinly sliced  
2 tbsp. finely grated ginger

¼ tsp. IP salt  
5 tbsp. olive oil or grapeseed oil



### Preparation

1. Combine and mix ingredients in a bowl.
2. Set aside for 20 minutes.
3. It will sweat and release more liquid.
4. Place in a container and top over your favorite salad or meal recipe.
5. Enjoy!

