



Garlic and soy dressing

Garlic and soy dressing is great poured over a salad and just as delicious when poured onto stir-fry vegetables to enhance their flavour. Simply chuck all of your veggies into your wok, pour over the dressing and cook away - yum!

Ingredients

- 1 garlic clove, crushed
- 2 tsp soy sauce
- 1 TBS cider vinegar
- 4 TBS olive oil
- Freshly ground black pepper



Method



1. Put the garlic in a small bowl. Add the soy sauce, vinegar and olive oil, season to taste with pepper, and whisk together thoroughly
2. Store in a screw-top jar in the fridge for up to two weeks; shake well before using

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