



Asian Picked Onions

If you're looking for a new salad dressing that doubles as a light side dish, check out this pickled onion recipe, which combines sweet and sour flavors with a nicely textured crunch. A healthy treat to enjoy with your lunchtime salad at work!

Ingredients

One large onion
1/3 cup rice vinegar
2 tbsp sugar
3 tbsp soy sauce
2 tsp sesame oil
Ground sesame seeds
1-2 cloves garlic
Ginger to taste
1/4 cup water

Preparation Process

Cut the onion into thin slices

In a bowl, mix together the other ingredients thoroughly, then pour the mixture on top of the onion

Marinate in the refrigerator for at least one hour. Shake well before serving. Serve as a side dish or salad topper.

If you want to watch the video again. Click [here](#).