

## SESAME AVOCADO SALSA

(from [Molly Yeh's Girl Meets Farm](#))

4 teaspoons soy sauce  
1 tablespoon toasted sesame oil  
1 teaspoon grated fresh ginger  
Juice of 1 lime  
Sriracha or other hot sauce, as desired  
4 avocados, chopped  
1/2 bunch fresh cilantro, chopped  
black or toasted sesame seeds, for topping

Whisk together the soy sauce, sesame oil, ginger, lime and some hot sauce in a large bowl. Add the avocados and toss to coat, mashing some of the avocados a little bit to bring everything together. Taste and adjust as desired, I added more lime juice. Top with the chopped cilantro and sesame seeds.