



EAT YOUR BEST.
LESS SALT.
MORE PLANTS.

SESAME GINGER DRESSING

INGREDIENTS

- 100 g Hellman's Zesty Italian dressing
- 20 g low-sodium soy sauce
- 20 g sesame oil
- 50 g ginger juice
- 50 g rice vinegar
- 20 g garlic
- 20 g shallot
- 15 g sugar
- 80 g orange paste

METHOD

- 1 For orange paste, wrap 2 oranges in foil and roast at 275°F until soft then puree the 2 oranges in a blender.
- 2 Chop and sweat the garlic and shallot. Whisk the Italian dressing with the sweat vegetables and other ingredients in a bowl.

*Serving Size 30g (2 tbsp)

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NUTRITION FACTS: Calories 60 Total Fat 4.5g Sodium 180mg Fiber 0g Protein 0g