



SESAME VINAIGRETTE

SERVINGS: 50 CALORIES: 61 KCAL

This homemade sesame vinaigrette combines sesame oil, soy sauce, Dijon mustard, apple cider vinegar and vegetable oil to create a dressing that can be used for a leafy green salad or an Asian slaw.

INGREDIENTS

2 tablespoons Oil, sesame
2 tablespoons Sauce, soy
2 tablespoons Mustard, Dijon
1/2 cup 1 tablespoon Vinegar, apple
cider
1-1/2 cups Oil, vegetable
1 teaspoon sesame seeds

INSTRUCTIONS

1. Combine sesame oil, soy sauce, Dijon mustard, apple cider vinegar, vegetable oil, and sesame seeds. Mix well and drizzle over salad.

RECIPE NOTES

Crediting: Does not credit

NUTRITION FACTS PER SERVING (2TEASPOONS)

Calories: 61 kcal | Fat: 6.9 g | Saturated fat: 0.5 g | Sodium: 37.7 mg

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.