



**Product Description**

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## Asian Sesame Dressing

Item # 41464



### Product Description:

Brown in color. A wonderfully sweet Asian taste with just the right blend of sesame oil, sugar and vinegar. Raisins, orange, lemon and grapefruit juices combine with garlic, onion, tomato and a sprinkling of sesame seeds to round out this great tasting and versatile dressing. Use for tossing a simple green salad, as a meat marinade or as a flavorful basting sauce for grilled chicken and pork skewers.

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|                               |  |
|-------------------------------|--|
| <b>Item UPC:</b>              | 00070200414648   |
| <b>Case GTIN:</b>             | 10070200414645   |
| <b>Pack:</b>                  | 4  |
| <b>Size:</b>                  | 1 Gallon   |
| <b>Shelf Life:</b>            | 120 days   |
| <b>Package Format:</b>        | Poly Bottle  |
| <b>Storage:</b>               | Store in a cool, dry place between 35°F and 80°F. Do Not Freeze. |
| <b>Servings Per Case:</b>     | About 512  |
| <b>Product Preparation:</b>   | Ready to use   |
| <br>                          |  |
| <b>Additional Pack Sizes:</b> | 81290 - 60/1.5 oz packet   |

**Date Last Refreshed: 06/15/11**

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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# Asian Sesame Dressing

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## INGREDIENTS:

SOYBEAN OIL, WATER, SUGAR, DISTILLED VINEGAR, SESAME OIL, SALT, SOYBEANS, WHEAT, SESAME SEEDS, TOMATO PASTE, XANTHAN GUM, SPICES, CARRAGEENAN, CORN SYRUP, RAISINS, NATURAL FLAVOR, ORANGE PEEL, ORANGE JUICE, LEMON JUICE, GRAPEFRUIT JUICE, CARAMEL, GARLIC\*, ONION\*.  
\*DEHYDRATED  
CONTAINS: SOY, WHEAT

## Nutrition Facts

Serving Size 2 TBSP (32 g)  
Servings Per Container ABOUT 128

| Amount Per Serving    |        |                       |
|-----------------------|--------|-----------------------|
| <b>Calories</b>       | 140    | Calories from Fat 110 |
| <b>% Daily Value*</b> |        |                       |
| <b>Total Fat</b>      | 12 g   | <b>19 %</b>           |
| Saturated Fat         | 2 g    | <b>9 %</b>            |
| Trans Fat             | 0 g    |                       |
| <b>Cholesterol</b>    | 0 mg   | <b>0 %</b>            |
| <b>Sodium</b>         | 440 mg | <b>18 %</b>           |
| <b>Total Carb.</b>    | 6 g    | <b>2 %</b>            |
| Dietary Fiber         | 0 g    | <b>0 %</b>            |
| Sugars                | 6 g    |                       |
| <b>Protein</b>        | 0 g    |                       |

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 0 %

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

|                    | Calories  | 2,000   | 2,500   |
|--------------------|-----------|---------|---------|
| Total Fat          | Less than | 65g     | 80g     |
| Sat Fat            | Less than | 20g     | 25g     |
| Cholesterol        | Less than | 300mg   | 300mg   |
| Sodium             | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate |           | 300g    | 375g    |
| Fiber              |           | 25g     | 30g     |

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

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## Asian Sesame Dressing

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### Recipes

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Asian Noodle Salad

Recipe Category: Salads

Yields: 30

- 8 oz. nest Marzetti Frozen Pasta™ Linguini
- 2 cups Marzetti® Asian Sesame Dressing
- 1 lb Spring Mix Baby Greens
- 1 lb Napa Cabbage, shredded
- 1 Red Pepper, julienne cut
- 1/2 lb Snow Peas, cleaned and blanched
- 2 Carrots, sliced into thin half rounds
- 1 bunch Green Onion, sliced into 1/4 inch pieces
- 1/4 lb Red Radish, sliced into thin half rounds
- 1/8 cup Black Sesame Seeds

Preparation: Place frozen precooked linguini in colander and run under cool water until thawed. Drain well. Mix 1/2 of Spring Greens with Napa Cabbage; toss with linguini. Fold the rest of ingredients (except Black Sesame Seeds) into linguini. Toss with Marzetti Asian Sesame Dressing. Place mixture in center of platter and surround with other half of spring mix. Garnish with black sesame seeds and serve.



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## Asian Sesame Dressing

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### Recipes

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#### Five-Spice Breaded Chicken with Asian Sesame Sauce

Recipe Category: Entrees

Yields: 25

- 3 cups Marzetti® Asian Sesame Dressing
- 20 Chicken Breasts, cut into strips
- 2 cups All purpose flour
- 4 Tbsp Chinese 5-Spice Powder
- 2 Tbsp Salt
- 12 Eggs
- 4 cups Bread Crumbs
- 1/4 cup Green Onion, chopped
- 3 cups Rice, short or medium grain for sticky rice
- 6 cups Water
- 1/8 cup Salt

Preparation: Make sticky rice by bringing water and 1/8 cup salt to boil. Add rice and cover. Simmer 20-25 minutes. Hold. Mix bread crumbs with five-spice and 2 Tbsp salt in one bowl. In a second bowl add flour. In a third bowl crack eggs and whisk. Bread the chicken strips by dipping in flour, then egg and finishing by coating in bread crumb mixture. Fry chicken strips in 350 degree oil for 3-4 minutes or until cooked through. Place sticky rice on platter and top with chicken strips. Drizzle all with Marzetti Asian Sesame Dressing. Garnish with fresh chopped green onion.



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## Asian Sesame Dressing

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### Recipes

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#### Grilled Flank Steak with Oriental Noodles

Recipe Category: Entrees

Yields: 25

- 4 lbs Marzetti Frozen Pasta™ Spaghetti
- 2 cups Marzetti® Asian Sesame Dressing
- 7 lbs Flank Steak
- 1/4 cup Soy Sauce
- 1/4 cup Honey
- 1/4 cup Vegetable Oil
- 1 cup Green Onions, thinly sliced
- 1/8 cup Cilantro
- 3 Carrots, peeled and julienne cut
- 1/4 cup Red Pepper, diced

Preparation: Mix soy sauce, honey and vegetable oil together in a shallow pan; add flank steak to the mixture and marinate for at least 1 hour. Remove flank steak from marinade mixture and grill for 5 minutes on each side. Hold. Submerge frozen precooked spaghetti in boiling water for 30 seconds to 1 minute. Drain. Saute red peppers and carrots. Add cilantro and Marzetti Asian Sesame Dressing. Toss mixture with the hot Spaghetti to coat well. Slice the grilled flank steak into thin strips. Place pasta on platter or plate and surround with grilled flank steak. Garnish top with green onion and serve.



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## Asian Sesame Dressing

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### Recipes

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Hot Mango Oriental Salad

Recipe Category: Salads

- 4-8 ounce nests Marzetti Frozen Pasta™ Linguini
- 1 ½ cups Marzetti® Asian Sesame Dressing
- 2 sweet green peppers cut into 1-inch strips
- 2 sweet red peppers cut into 1-inch strips
- 1 cup sliced green onion
- 1 ½ cups roasted peanuts
- 1 cup hot mango chutney

Preparation: In a large bowl combine thawed Marzetti Frozen Precooked Linguini, peppers, green onion and peanuts. In a medium sized bowl stir together Marzetti Asian Sesame Dressing and hot mango chutney. Gently stir dressing mixture into pasta mixture until combined.