



Product Description

[click here for
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Asian Sesame Dressing

Item # 81290

Product Description:

This Asian type dressing is a blend of soybean oil, toasted sesame oil, naturally brewed soy sauce, sugar, sesame seeds and black pepper.



Item UPC: 00070200812901

Case GTIN: 10070200812908

Pack: 60

Size: 1.5 oz

Shelf Life: 6 Months

Package Format: Pouch

Storage: Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.

Servings Per Case: About 60

Product Preparation: Ready to use

Additional Pack/Sizes: 41464 - 4/1 gallon

Date Last Refreshed: 06/30/11

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.



[click here for
Product Description](#)

[Nutrition Information](#)

[click here for
Recipe Collection](#)

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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 COLOR, GARLIC*, ONION*. *DEHYDRATED
CONTAINS: SOY, WHEAT

Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

Amount Per Serving

Calories 180 **Calories from Fat** 140

		% Daily Value*
Total Fat	16 g	25 %
Saturated Fat	2.5 g	12 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	580 mg	24 %
Total Carb.	8 g	3 %
Dietary Fiber	0 g	0 %
Sugars	8 g	
Protein	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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[click here for
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[click here for
Nutrition Information](#)

[Recipe Collection](#)

Asian Sesame Dressing

Item # 81290

Recipes

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.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Asian Sesame Dressing

Item # 81290

Recipes

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.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Asian Sesame Dressing

Item # 81290

Recipes

Grilled Flank Steak with Oriental Noodles

Recipe Category: Entrees

Yields: 25

- 4 lbs Marzetti Frozen Pasta TM 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.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Asian Sesame Dressing

Item # 81290

Recipes

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.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Asian Sesame Dressing

Item # 81290

Recipes

Asian Shrimp with Mango Pepper Salad

Recipe Category: Entrees

- 4-5 packets Marzetti® Asian Sesame Dressing
- 1 lb large shrimp, shelled and deveined
- 1 mango, cut into thin strips
- 1 red bell pepper, cut into thin strips
- 1 yellow bell pepper, cut into thin strips
- 1/2 bunch cilantro, coarsely chopped
- 3 scallions, cut into thin strips
- to taste salt & pepper

Preparation: Prepare grill to medium high heat. Place shrimp in a shallow bowl and coat them with 2-3 packets of Marzetti® Asian Sesame Dressing. Season with salt and pepper. Cover and refrigerate 15 to 20 minutes. In a bowl combine mango, pepper strips, cilantro and scallions; add Marzetti® Asian Sesame Dressing and gently toss. Grill shrimp approximately 5 to 7 minutes, turning once during cooking process. (Cooking time may vary depending upon size of shrimp; shrimp should curl and no longer look translucent). Serve grilled shrimp with mango pepper salad.