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Hoisin-Sesame Dressing

- 1/3 Cup canola oil
- 3 Tbsp rice vinegar
- 2 Tbsp hoisin sauce
- 1 Tbsp toasted sesame oil
- 1 Tbsp toasted sesame seeds
- 1 Scallion, minced

- 1) Place canola oil, vinegar, hoisin sauce, sesame oil, sesame seeds and scallion in a bowl or a jar with a tight-fitting lid; whisk or shake until well combined.

Makes 3/4 Cup

