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Hoisin-Sesame Salad with Baked Tofu

- 1/3 Cup canola oil
- 3 Tablespoons rice vinegar
- 2 Tablespoons hoisin sauce
- 1 Tablespoon toasted sesame oil
- 1 Tablespoon toasted sesame seeds
- 1 Scallion, minced
- 3 Cups mixed greens
- 3/4 Cup cubed baked tofu (3 ounces)
- 1/2 Cup carrot matchsticks or slices
- 1/2 Cup sliced snap peas

- 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.
- 2) Place greens in an individual salad bowl; toss with 2 tablespoons of the dressing. (Refrigerate the remaining dressing.) Top the greens with tofu, carrots and snap peas.

Make Ahead Tip: Cover and refrigerate leftover dressing for up to 5 days.

Makes 4 servings

