



Asian Salad with Sesame Dressing

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/8 cup rice wine vinegar
- 1 shallot clove, quartered
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 2 teaspoons tahini or peanut butter
- 1 tablespoon sesame seeds
- 1/2 cup sesame oil

Instructions

Add 1 at a time through the feed tube of a running blender, vinegar, shallot, salt, pepper, tahini, and sesame seeds. Leaving the blender running add the oil in a slow thin stream. Set aside briefly.

Toss greens, corn, orange, bell pepper, water chestnuts, and tomatoes together in a large bowl with enough dressing to coat. Serve with additional dressing on the side.