



Sesame Ginger Sweet Potato Vinaigrette

Yield: 1 gallon

Ingredients:

- 5 lbs [Reser's® Vegan Mashed Sweet Potatoes](#) (71117.14375)
- 2/3rd cup + 2 Tbsp Soy sauce
- 1 ¼ cup Sesame oil
- 2 cups Seasoned rice vinegar
- 3 Tbsp Garlic, chopped
- 6 Tbsp Ginger, peeled and finely chopped
- ¼ cup Sriracha
- ½ cup Lime juice, fresh
- 2 cups Water
- ¾ cup Canola oil
- ¾ cup Sugar
- 3 Tbsp Black sesame seeds (optional)

Directions:

1. Empty Reser's Vegan Mashed Sweet Potatoes into a large metal bowl.
2. Add all the remaining ingredients and whisk thoroughly to combine.
3. Refrigerate until ready to use.
4. For a salad, toss together the following:
 - 4 oz Mixed greens
 - 2 Tbsp Sesame ginger sweet potato vinaigrette
 - ½ cup English cucumbers, peeled, seeded, and thinly sliced
 - Brush the plate with the dressing, top with the dressed salad and garnish with toasted sesame seeds