

# CopyCat TGI Fridays Mandarin Orange Sesame Dressing

## Ingredients

1/3 cup Orange Marmalade  
1/2 teaspoon Cayenne Pepper  
1/4 teaspoon ground Ginger  
1/4 teaspoon Garlic Powder  
1/4 cup White Vinegar  
2/3 cup Vegetable Oil  
2 tablespoon Soy Sauce  
3 tablespoon Sesame Oil  
2 tablespoon Honey  
1/4 cup Mandarin Orange Sections chopped  
For Salad  
Mixed Greens  
Grilled Chicken Breasts

## Directions

Measure marmalade, cayenne pepper, ginger, garlic powder, vinegar, oil, soy sauce, sesame oil and honey into a blender container.

Cover and blend on medium speed for 30 to 45 seconds.

Transfer to a small bowl and add the chopped orange sections. Stir to mix.

Cover and refrigerate for up to 3 days.

For serve over a bed of mixed greens, topped by sliced grilled chicken breasts.