

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.