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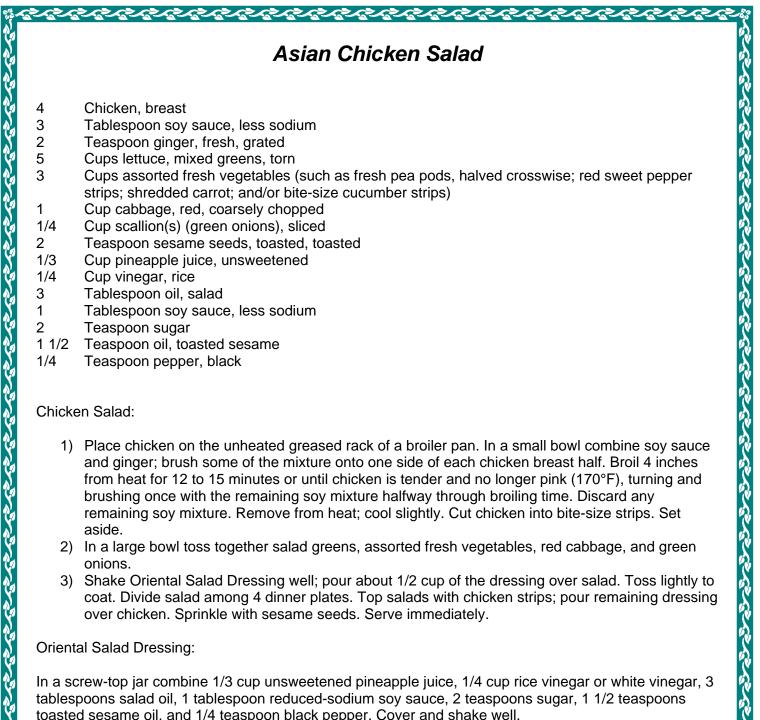
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3) Shake Oriental Salad Dressing well; pour about 1/2 cup of the dressing over salad. Toss lightly to coat. Divide salad among 4 dinner plates. Top salads with chicken strips; pour remaining dressing over chicken. Sprinkle with sesame seeds. Serve immediately.

Oriental Salad Dressing:

In a screw-top jar combine 1/3 cup unsweetened pineapple juice, 1/4 cup rice vinegar or white vinegar, 3 tablespoons salad oil, 1 tablespoon reduced-sodium soy sauce, 2 teaspoons sugar, 1 1/2 teaspoons toasted sesame oil, and 1/4 teaspoon black pepper. Cover and shake well.

Makes 6 Servings



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