Sesame Greens with Almonds & Mandarins

Quick · Family favorite · Serves 4

Ken's note: TBD

A family favorite: mixed greens, toasted almonds, and canned mandarin oranges (canned fruit is fine — drain them well) with homemade Creamy Sesame Dressing, a copycat of Kewpie Deep-Roasted Sesame. The full dressing is also on the Sauces page.

Ingredients

- 8–10 cups mixed greens
- ⅓ cup sliced or slivered almonds, toasted
- 1 (11–15 oz) can mandarin oranges, drained
- Creamy Sesame Dressing (see below, or the Sauces page)

Creamy sesame dressing (makes about ¾ cup; you'll have extra)

- ½ cup mayonnaise
- 1 Tbsp soy sauce
- 2 Tbsp mirin
- 2 tsp sugar, or up to 1 Tbsp if you want it a little sweeter
- 1 Tbsp sesame paste or tahini
- 1 Tbsp sesame seeds, toasted and partially ground
- 2 Tbsp rice vinegar
- 1 tsp toasted sesame oil
- ½ tsp garlic powder
- ½ tsp mustard powder
- ¾ tsp kosher salt
- ½ tsp freshly ground black pepper
- Optional: ½ tsp MSG (Accent)
- Optional: a dash or two of Tabasco

Method

1. Toast the sesame seeds in a dry skillet until fragrant, then grind them only partway. Whisk or blend the dressing until smooth. Taste; add a pinch more sugar only if it needs it. It keeps 2–3 weeks, refrigerated.
2. Toss the greens with enough dressing to coat — don't flood them. Add the almonds and drained mandarins and toss once more, or scatter them on top.