

Julienne Vegetables

1/2 tablespoon sesame oil
1 teaspoon minced garlic
1 teaspoon minced ginger
1 cup julienned pea pods
1 cut julienned carrots
1 cup julienned shitake mushrooms
1/2 cup julienned leeks
1 teaspoon black sesame seeds
1/4 cup Tennessee Gourmet™ Salad Dressing Plus
1 tablespoon minced fresh cilantro
1/2 teaspoon black pepper
1/2 teaspoon kosher salt

Heat a large sauté pan over medium heat and add the sesame oil. Once the oil is hot add the ginger and garlic and sauté for 15 seconds, add all the julienned vegetables and sauté for 2 minutes stirring often. Once the vegetables begin to soften add Tennessee Gourmet™ Salad Dressing Plus and the fresh cilantro. Season with salt and pepper.