



DIRECTIONS:

- 1 pkg Sweet Sesame Ginger sauce mix
- 1 cup water
- 2 tsp sesame oil

Combine sauce mix with water and sesame oil. Bring to a boil, stirring often. Reduce heat and simmer 3-5 minutes, stirring often.

Serve over chicken, pork, seafood or fish and stir-fry dishes.

Most Popular Cutlery!



R101 Regular Paring



R132 Vegetable Peeler



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www.RadaQuickMixRecipes.com



Nutrition Facts

Serving Size 2 Tbsp. dry mix (21g)
Servings Per Container about 4

Amount Per Serving		
Calories 70	Calories from Fat 0	
		% Daily Value*
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 500mg		21%
Total Carbohydrate 17g		6%
Dietary Fiber 0g		0%
Sugars 5g		
Protein 1g		
Vitamin A 6%	Vitamin C 4%	
Calcium 2%	Iron 2%	

INGREDIENTS: Maltodextrin, soy sauce [(wheat, soybeans, salt), maltodextrin], brown sugar, enriched wheat flour (malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), sugar, apple cider vinegar (maltodextrin, food starch-modified, apple cider vinegar), hydrolyzed soy protein, pineapple juice solids (maltodextrin), tomato powder, chili pepper and other spices, yeast extract, xanthan gum, dehydrated onion and bell pepper, sesame seeds, spice extractives.
CONTAINS SOY AND WHEAT PRODUCTS

SWEET SESAME GINGER SAUCE

Item # Q844

Net Wt. 3 oz (85 g)