

1      pound   medium russet potatoes  
onions  
cut into julienne strips  
1      tablespoon   rice wine vinegar  
1/2      cup   chopped red bell pepper  
2      teaspoon   hoisin sauce  
1/4      cup   finely chopped green  
1      teaspoon   sesame seeds -- toasted

Soak Potatoes in Cold Water 15 Min; Drain & Pat Dry With Paper Towels. Arrange Potatoes in A Single Layer in A Large Shallow Pan Coated With Cooking Spray. Bake At 450 F. For 30 Min. Stirring Every 10 Min. Combine Potatoes, Bell Pepper & Green Onions in A Medium Bowl. Combine Vinegar & Hoisin Sauce in A Small Bowl. Pour Over potato mixture, Tossing Gently. Sprinkle With Sesame Seeds & Serve Immediately. (Fat 1.4. Chol. 0.)