

Asian Noodle Salad



Salad Ingredients

- 1 16oz package linguine noodles
- ½ small head purple cabbage, very finely sliced
- 1 ½ cups bean sprouts
- 3 scallions, thinly sliced
- 1 cup frozen peas, thawed
- 1 cup grated carrot (1-2 carrots)
- ¼ cup chopped fresh cilantro

Dressing Ingredients

- 1/3 cup grapeseed or peanut oil
- 2 tsp sesame oil
- 1-2 tsp chili oil
- 2 tbsp lime juice (about the juice of 1 lime)
- 3 tablespoons soy sauce
- 2 tbsp honey
- 1 tbsp fresh ginger, minced
- 1 large clove garlic, minced

Cook the linguine according to the package directions, drain, and rinse with cold water. Allow to drain completely. Put all of the dressing ingredients in a blender and blend until smooth. Adjust for heat with the chili oil according to your taste. Combine all of the salad ingredients in a large bowl. Add dressing and mix well. Taste for salt and adjust accordingly. Serve at room temperature.