



Rainbow Asian Noodle Salad

Makes: 10 servings

Prep Time: 45 minutes Cook Time: 3 minutes

Total Time: 48 minutes

Ingredients

For the Noodles:

- 6 ounces ramen noodles, 2 3-ounce packages, seasoning packet removed

For the Dressing:

- 1/4 cup extra virgin olive oil
- 3 tbsp honey
- 2 medium cloves garlic, finely minced
- 3 tbsp low-sodium soy sauce
- 2 tbsp creamy peanut butter
- 2 tbsp finely grated fresh ginger
- 2 tbsp rice vinegar
- 1 tsp chili garlic sauce, or more to taste

For the Salad:

- 1/2 small head of savoy cabbage, very thinly sliced (green cabbage can be substituted)
- 1/4 small head purple (red) cabbage, very thinly sliced
- 8 ounces shredded carrots, or 4 medium-size carrots, peeled and shredded
- 1 medium yellow bell pepper, cut into thin matchstick pieces
- 1 medium red bell pepper, cut into thin matchstick pieces
- 6 ounces mini cucumbers, thinly sliced
- 4 ounces sugar snap peas, halved lengthwise
- 1 bunch green onions (also called scallions or spring onions), thinly sliced at an angle
- 1/2 cup chopped fresh basil, mint and cilantro, a combination or just one

For Garnish:

- 1/2 cup roasted peanuts (we love the salty sweetness of honey-roasted peanuts but regular roasted peanuts also work well)
- mint, basil and cilantro leaves, basil and cilantro leaves
- sesame seeds, optional (I like to use a black and white combination, if available)

Instructions

For the Noodles:

Fill a medium-size pot $\frac{3}{4}$ full with water and bring to a boil over medium-high heat. Break each block of noodles in half before adding to the boiling water. Cook for 3 minutes, stirring frequently. Drain the noodles and rinse with cold water. Drain well again then drizzle lightly with oil (olive oil or any mild oil is fine) and toss with 2 forks to coat. Set aside.

For the Dressing:

Combine the dressing ingredients in a medium-size jar with a tight-fitting lid. Stir with a fork or small whisk until everything is well combined. Taste and add more chili garlic sauce if desired. Cover with the lid and shake well before using.

For the Salad:

Prep and chop all of the salad ingredients. Combine the ramen noodles, cabbage, carrots, bell peppers, cucumbers, snap peas, green onions and chopped fresh herbs in a large bowl. Toss to combine.

Drizzle with half of the dressing then toss again.

Garnish with the peanuts, fresh herbs leaves and sesame seeds, if desired. Serve extra dressing and more peanuts at the table.

Recipe by The Cafe Sucre Farine