



SPICY PEANUT & NOODLE SALAD

You can make this recipe two ways. I use *A Taste of Thai* Rice Noodles. You can buy them at most supermarkets. For this recipe I use ½ a package. The two ways are: as a salad, of course, or as a casserole. The sauce is absolutely delicious. My husband, who doesn't like ginger or cilantro, loves this recipe. He adds cooked chicken or shrimp to his serving.

Ingredients:

- Dry rice noodles or noodles of your choice (enough for 2 people)

Dressing:

- 6 Tbs. peanut butter
- 4 Tbs. filtered water
- 3 Tbs. rice wine vinegar
- 3 Tbs. tamari or Braggs soy sauce
- 1 Tbs. sesame oil
- ½ tsp. red pepper flakes
- 2 inches fresh ginger, finely chopped

Salad:

- 1 coloured bell pepper, finely chopped
- 3 cups sui choy (Napa cabbage) or regular green cabbage, finely chopped
- ½ cup fresh cilantro, finely chopped
- ½ cup raw peanuts, roughly chopped

Method:

1. Place the rice noodles in a Pyrex cake pan. Pour boiling water over the noodles and let them sit for 25-30 minutes. Periodically, use a fork to separate the noodles.
2. In a blender, Nutri-bullet or mini food processor, put all the dressing ingredients and process until smooth.
3. When noodles are done, rinse under cold water and drain. Transfer to a large salad bowl or casserole dish.
4. Add the dressing, bell pepper, sui choy and cilantro and toss until mixed.
5. Top with the raw peanuts.
6. Store in the refrigerator at least one hour until flavors are blended (or) bake for 30 minutes at 350 degrees.