

Asian Noodle Salad

Preparation time: 25 minutes

Ingredients

¼	cup	Soy sauce
¼	cup	Sugar
¼	cup	Rice wine vinegar
1	T	fresh ginger, minced
1	t	fresh garlic, minced
1	T	sesame oil, toasted
14	oz	Rice noodles, dried (prepared according to directions)
1		Bell pepper, red, julienned
1		Bell pepper, yellow, julienned
1	cup	snow peas, cut in half on bias
1	cup	carrots, matchstick
½	cup	green onions, chopped
		Sesame seeds, optional

Directions

Whisk together soy sauce, vinegar, sugar, ginger, garlic, and oil; set aside. Toss cooked, cooled noodles with dressing and vegetables. Garnish with sesame seeds. Serve, refrigerate leftovers.