

# SESAME PASTA SALAD

## SAUCE INGREDIENTS

- 2 T Soy sauce **OR** Tamari Sauce
- 2 T Vinegar (rice wine **OR** white wine )
- 1 t Salt
- 1 T Sugar substitute
- 2T Sesame oil
- 1 t Orange zest
- 1/2 t Red chili flakes

## SAUCE DIRECTIONS

In a bowl combine all the ingredients & whisk to combine

## PASTA SALAD INGREDIENTS

- 8 oz Linguini noodles (cooked) (drained) (rinsed)
- Salt (to taste)
- 2 C Bean sprouts (blanched)
- 1 C Carrots (finely grated)
- 1 C Daikon or red radish (finely shredded)
- 1 Cucumber (English) (cut in half then sliced)
- 4 Green onions (scallions) (sliced)
- 1 1/2 T Sesame seeds (black)
- Fresh cilantro or parsley for garnish



## PASTA SALAD DIRECTIONS

- 1 In a large salad bowl combine the noodles with the remaining ingredients except for the cilantro
- 2 Pour the dressing over the salad & toss to coat
- 3 Refrigerate for at least 1 hour and up to 12 hours before serving
- 4 Garnish with cilantro

## NOTE

Serves 6-8

