



# THAI NOODLE SALAD WITH PEANUT SAUCE

## Ingredients

### Salad:

- 6 ounces dry spaghetti noodles
- 4 cups mix of cabbage, carrots and radish, shredded
- 1 red bell pepper, sliced
- 3 scallions, chopped
- 1/2 bunch cilantro, chopped
- 1/4 cup roasted, crushed peanuts

### Peanut Sauce:

- 1 tablespoon minced ginger
- 1 garlic clove
- 1/4 cup peanut butter
- 1/4 cup fresh orange juice
- 3 tablespoons fresh lime juice
- 2 tablespoons soy sauce
- 3 tablespoons honey
- 3 tablespoons sesame oil
- pinch of cayenne pepper
- 1/2 teaspoon salt

*Lula*

## Directions

Cook pasta according to directions on package. Drain and rinse under cold water. Set aside.

Blend all the ingredients for the peanut sauce in a blender until smooth.

Place shredded veggies and cilantro in a large serving bowl. Add the cold noodles and pour on peanut sauce. Toss together until well blended. Adjust seasoning as needed.

Serve cold or at room temperature topped with crushed peanuts.