

cold asian noodle SALAD

feeds: 4
takes: 30 minutes

Ingredients

udon noodles
1 bunch green onions
1/2 cup cilantro
1 head of cabbage
3 radishes

Soy Ginger Dressing:
1/3 cup lime juice
1 tablespoon brown sugar
3/4 cup canola oil
3 cloves of garlic
2 teaspoons fresh grated ginger
2 tablespoons soy sauce
1 teaspoon salt

Directions

- > Using a food processor, blender, or by hand, blend all the ingredients for the dressing, except the canola oil.
- > While the mix is blending, slowly add in the canola oil until the dressing begins to thicken. Set aside.
- > Cook noodles for 8-10 minutes, drain water, and cool (or run under cold water).
- > Finley chop Napa cabbage, thinly slice radishes, chop cilantro, and chop the green onions.
- > Mix together all the dry ingredients. Add in the noodles. Toss everything with the soy ginger dressing.

