

Cold Noodle Salad w/Peanuts



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 pound thin egg noodles	1T ginger, grated	1/4c fresh basil, chopped
2T sesame oil	2 garlic cloves, finely minced	1 red bell pepper, seeded, diced
1/4c soy sauce	3 green onions, finely sliced	1/2c cashews, pistachios or walnuts
1T chili oil	1 seedless cucumber, peeled, sliced	1/2c dried cranberries
2T peanut butter		

Cook noodles in a large pot of boiling salted water until just tender and drain. Rinse with cold water until completely cool.

Toss noodles in a large bowl with sesame oil. In a small bowl, whisk together soy sauce, chili oil, peanut butter, ginger and garlic.

Pour over noodles, add green onions, cucumber, basil, red bell pepper, nuts and dried cranberries. Toss well and refrigerate until ready to serve.

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Debbie Spangler ~ Certified Personal Chef

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