



Asian Noodle Salad

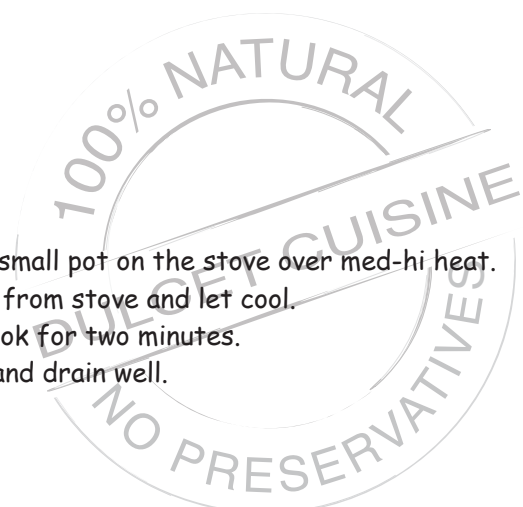
From dulcetcuisine.com

- 2 bundles Somen Noodles
- $\frac{1}{2}$ c Dulcet Toasted Sesame & Ginger Asian Sauce
- $\frac{1}{4}$ † dried crushed red chilies
- 2 green onions, sliced on the diagonal
- $\frac{1}{2}$ † black sesame seeds*

1. Combine Dulcet Toasted Sesame & Ginger Asian Sauce and chilies in a small pot on the stove over med-hi heat.
2. Simmer sauce, whisking occasionally, until reduced to $\frac{1}{3}$ cup. Remove from stove and let cool.
3. In a separate pot, bring water to a boil, add the Somen noodles and cook for two minutes.
4. Remove noodles from stove, place in a colander, run under cold water and drain well.
5. Toss the noodles in a bowl with the reduction sauce.
6. Place on serving platter and top with green onions and sesame seeds.
7. Serve at room temperature.

Serves 2-4

*Black sesame seeds can be found in Asian grocer.



Notes:
