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| **Rice Noodle Salad with a Citrus Peanut Dressing** |
| **# of Portions/Serving** | **6** |  |
| **Portion Size** |  |
| **YIELD (Amount/Unit)** |  |
|   |   |   |   |
| **AMOUNT** | **UofM** | **INGREDIENT DESCRIPTION** | **Vendor Item #** |
| **6** | **oz** | **rice noodles** |  |
|  **1/4** | **cup** | **purple cabbage** |  |
|  **1/4** | **cup** | **shredded carrots** |  |
| **3** | **ea** | **scallions** |  |
|  **1/4** | **cup** | **cherry tomatoes halved** |  |
| **1** | **tbsp** | **olive oil** |  |
|  |  | **for the dressing** |  |
| **1** | **tblsp** | **ginger**  |  |
| **1** | **ea** | **garlic** |  |
|  **1/4** | **cup** | **peanut butter** |  |
|  **1/4** | **cup** | **fresh orange juice** |  |
| **3** | **tblsp** | **Agave syrup** |  |
| **1** | **tsp** | **cayenne pepper** |  |
|  **1/4** | **tsp** | **salt & pepper** |  |
| **Instructions:** |
| **1. cook rice noodle in boiling water Al dente, drain and cool under cold running water. Add olive oil**  |
| **2. prepare dressing by blending the peanut butter, ginger, garlic, fresh orange juice, maple syrup,**  |
|  **cayenne pepper and salt in a blender until smooth.**  |
| **3. place shredded vegetables and rice noodles in a mixing bowl. Pour the peanut dressing over the vegetables** |
|  **and toss to combine. Garnish with scallions and cucumber slices** |
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