



Thai Peanut Noodle Salad



Ingredients

Foodservice Serving

- 1 lb. Cooked pasta, any type
- 2 Tbsp. Roasted sesame oil
- ¼ C. **Kung Pao Sauce** (Starport 345 Gluten free)
- ¼ C. **Hawaiian Sweet and Sour** (Starport215 Gluten free)
- ¼ C. Peanut butter, smooth
- ½ ea. Cucumbers, seeded, thinly sliced
- 3 stalks Green onions, sliced, round
- 1 C. Carrots, shredded
- 2 Tbsp. Fish sauce (optional)
- 2 Tbsp. Seasoned rice vinegar
- 2 Tbsp. Roasted peanuts chopped (optional)
- Cilantro for garnish



Instructions

1. Cook pasta per manufacturer instructions, rinsed, drained add 2 Tbsp. roasted sesame seed oil mix well and refrigerate about 20 minutes until chilled.
2. Slice green onions, cucumbers, red onions and shred carrots.
3. Mix **Kung Pao Sauce**, **Hawaiian Sweet and Sour Sauce**, peanut butter, fish sauce and seasoned rice vinegar, stir well and set aside.
4. When noodles are chilled, toss in vegetables and mix well.
5. Add sauce dressing to salad and adjust to taste.
6. Garnish with green onions, roasted chopped peanuts and cilantro.