



Adventure Ingredients: Rice Noodles, Fresh Ginger

Asian Picnic Pasta Bowl

Filled with rice noodles and lots of veggies

Ginger Dressing:

- 1/4 cup (each) soy sauce, rice wine vinegar
- 2 Tablespoon granulated sugar
- 1 Tablespoon (each) grated fresh ginger; sesame oil

Salad Bowl:

- 1 cup blanched or softened cut green beans
- 2 Tablespoons minced mild hot yellow peppers
- 1 cup julienne cut roasted red peppers
- 1/2 cup slant cut red onions
- 1 cup spiralized cut carrots
- 6 cups cooked rice noodles (*see special cooking directions)
- 2 cups spiralized fresh zucchini

Garnish: Toasted sesame seeds; cilantro sprigs as desired

Prepare Ginger Dressing: In a small bowl, whisk together soy sauce, vinegar, sugar, grated ginger, and sesame oil; set aside.

Combine Vegetables: In medium sized bowl, combine green beans, minced hot peppers, red peppers, red onions, and carrots; set aside.

Warm Noodles: Stir cooked rice noodles into boiling water for 1 minute; add spiralized zucchini; cook for 1 minute. With a slotted spoon, remove rice noodles and zucchini to large bowl; drain well. Mixture will be warm.

To Serve: Toss noodles with prepared ginger dressing and reserved vegetables to combine. Sprinkle with sesame seeds and garnish with cilantro sprigs. Serve warm or chill in the refrigerator to serve as a cold vegetable pasta dish. Serves: 4 to 6

Cook's Note: Cut the vegetables into various shapes for a more interesting dish. You will have enough dressing to include additional vegetables.

About the Recipe: This is a delicious noodle salad to take along in a container for a picnic. Dressed with an Asian inspired ginger dressing, it can be served as a side dish or main entrée. Some chilled shrimp would be a delicious addition.

***To Cook 1 lb. package Vegan Rice Noodles:**

Soak rice noodles in cold water for 2 to 4 hours. Then cook in a large amount of boiling water for 2 to 3 minutes. Stir until the rice noodles are soft. Drain the noodles in cold water. Recipe from Zhong Jim Pure 100% Rice Noodles

