Garden Chef Asian Noodle Salad with Seasame Ginger Dressing

For the dressing:

2	Green onions, chopped
2	Garlic cloves
1/2	Hot pepper, seeded, chopped (such as serrano or jalapeño)
2 T	Toasted sesame oil
2 T	Low sodium soy sauce
2 T	Rice vinegar
1 T	Chopped, peeled, fresh ginger
1 T	Honey
1/4 Cup	Grapeseed oil

For the noodle salad:

5 Oz	Rice noodles
1	Red bell pepper, julienned
1	Medium carrot, julienned
1 Cup	Julienned cucumber
1/2 Cup	Julienned radish
1 Cup	Thinly sliced spinach
1/2 Cup	Chopped roasted cashews for garnish
	Fresh chopped cilantro or basil for garnish

Dressing:
Place all of the dressing ingredients except for the oil in a food processesor. Blend. With the machine running, gradually add oil and process until well combined.

Noodle salad:
Cook noodles according to package instructions. Drain and run under cold water to chill. Drain again. Toss noodles with veggies and dressing. Garnish with cashews and fresh cilantro or basil.

ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Ashley R. Van Cise, RDN, LD.