# Pecan Cold Noodle Salad

## Ingredients

1/2 lb cooked pasta
1/2 tsp salt
1/3 cup olive oil or sesame oil
4 cloves garlic smashed (or more if you measure garlic with your heart)
1/2 cup pecans
3 T white Miso paste
1 T of dark soy sauce
1 T lemon juice
1/2 cup fresh basil
1/2 cup chopped green onions
1 cup cabbage, shredded
1 cup carrots, shredded
1 cup zucchini shredded

## Method

Cook pasta according to directions on the box. Drain then put it in cold water to chill. Set aside. In a medium skillet combine olive oil, garlic and Pecans. Saute stirring occasionally for about 3 minutes. Add in Miso paste. Cook for two more minutes, stirring constantly. Remove from heat. Add cooked ingredients to a blender along with the lemon juice. Process, stopping the blender from time to time to scrape the sides. Add oat milk and pulse until creamy. Drain the pasta then add sauce to the pasta.Mix in soy sauce, bok choy, carrots, and zucchini. Chop up fresh basil and green onions then add to the mix. Serve cold.

*Recipe by Garden Chef Anïsa Lewis, Unsolicited Cooking*