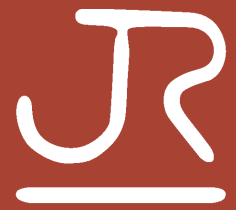


J. Rickards Winery



CHRISTINE'S ASIAN NOODLE SALAD

Prep time: 15 min | Total time: 15 min | 8 servings

Recommended wine pairing: *J. Rickards Muscat Blanc*

This flavorful salad can be assembled in minutes and ready for you to top with any protein – tofu, chicken, shrimp, pork, or beef!

INGREDIENTS

FOR THE SALAD

½ head napa cabbage, thinly sliced
½ head red cabbage, thinly sliced
1 red bell pepper, thinly sliced
1 yellow pepper, thinly sliced
1 large carrot, shredded
1 bunch radishes, thinly sliced
6 green onions, thinly cut on the bias
3 Persian cucumbers, thinly sliced
1 c. pea pods
fresh basil
fresh cilantro
1 pound linguini, cooked and cooled

FOR THE DRESSING

2 limes, juiced
1/3 c. low sodium soy sauce
1/3 c. olive oil
2 T. brown sugar
4 T. grated ginger
3 T. toasted sesame oil
3 cloves garlic, peeled and minced

DIRECTIONS

- 1 Mix all dressing ingredients well and set aside in fridge.
- 2 Combine all veggies in a large bowl. Add pasta and mix.
- 3 Pour dressing over top and mix.

Enjoy!