

Crunchy Noodle salad

Cook thin pasta (quite a bit b/c it makes lots of sauce)
Chop a red pepper (long skinny pieces)
1 pound of sugar snap peas (salt water and blanch 3-5 min)
Finally chopped green onion
I added a half of bag of grated carrot too

Sauce

1 cup veg.oil (I would use less than that...maybe 2/3 cup or even less)
¼ cup rice wine vinegar
1/3 cup soya
3 tbsp sesame oil
1 tbsp honey
2 garlic cloves
1 tsp grated ginger
½ cup peanut butter
Whisk together. Add 2 tbsp toasted sesame seeds
Mix sauce into noodles b/c it makes quite a bit of sauce

(I added everything into a wok and sauted for about 5 minutes to mix everything, heat it up and softened the veggies a bit)

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