

Chilled Asian Noodle Salad

Ingredients:

2 tbsp.	Ambrosia® Creamy Peanut Butter
2 tbsp.	Ambrosia® Soy Sauce
1 1/2 tbsp.	Sambal Oelek Chili Paste
1 tbsp.	Honey
1 tbsp.	Water
2 tsp.	Ambrosia® Lemon Juice
1 tsp.	Ambrosia® Rice Vinegar
1 tsp.	Ambrosia® Sesame Oil
1/2 tsp.	Garlic Minced
1/2 tsp.	Ginger Grated
6 oz.	Soba Noodles Cooked Drained Cooled
1/4 cup	Carrot Grated
1/4 cup	Cucumber Small Dice
1/4 cup	Ambrosia® Bamboo Shoots Drained Julienne
2 tbsp.	Cilantro Fresh Chopped
2 tbsp.	Peanuts Crushed
1/2 tsp.	Black Sesame Seeds

Instructions:

- In a food processor, combine the peanut butter, soy sauce, chili paste, honey, water, lemon juice, rice vinegar, sesame oil, garlic, and ginger. Blend until smooth.
- Combine the cooked soba noodles, carrot, cucumber, bamboo shoots, cilantro, crushed peanuts, and peanut butter sauce. Mix thoroughly but gently.
- Serve cool with a garnish of cilantro and black sesame seeds.



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