

THAI NOODLE SALAD

12 to 16 oz Chinese Lo Mein style (flat wheat) noodles *
1/4 cup crunchy peanut butter
2 Tbsp oriental sesame oil
4 Tbsp dark Soy Sauce
1 tsp sugar, brown preferred
1/4 cup chopped green onions
2 tsp sesame seeds, toasted in dry saute pan, plus more for garnish
1/2 cup chopped fresh cilantro
1/4 cup toasted unsalted peanuts, chopped
1/4 cup fresh basil leaves, slivered

Prepare noodles according to package directions, but do not overcook.
Rinse with cold water and drain.

In large bowl, whisk together peanut butter, oil, soy sauce, sugar, sesame seeds and onions. Add noodles and toss until coated. Refrigerate until cool. Add cilantro and basil leaves and mix lightly. Garnish with sesame seeds and peanuts.

*If absolutely unavailable, may substitute fettucini pasta.