



Tangy Noodle Salad

Feeds at least 10-15 eaters on a buffet

Ingredients:

- 1 lb. dried Angel hair (capellini) pasta
- 3 Tbsp dark toasted sesame oil (I have Trader Joes brand)
- 1 Tbsp canola oil
- ¼ cups tamari sauce (I've used soy sauce in a pinch, but prefer tamari)
- ¼ cup balsamic vinegar
- 1 teaspoon chili oil - it must be spicy (add more the next day if needed but be careful!)
- 2 Tbsp honey
- 1/3 cup toasted sesame seeds (sometimes I use black sesame seeds to switch it up)
- 1-2 large grated carrot
- 2 scallions (light green and white parts) sliced into thin rings-for garnish
- 1/3 cups salted cashews - for garnish

Instructions

Fill a large stock pot with water and add two teaspoons of table salt and bring to a boil. Meanwhile, combine the rest of the dressing ingredients (the oils, Tamari, vinegar and honey) and whisk together in a small bowl.

Put the angel hair noodles into the pot and keep boiling them until they are al dente (a little less than package directions - mine took three minutes). Drain really well, shaking off all the water. Keep them in the colander, and let them cool a bit, but keep stirring the noodles in the colander so they don't stick together.

Add half of the dressing to the slightly warm noodles and toss well to combine. I do use disposable gloves to do this.

Stir in the sesame seeds (reserve two tablespoons for garnish) and the grated carrot (reserving a tablespoon for garnish). Refrigerate overnight or for at least an hour at room temperature. Right before serving, add the rest of the dressing, toss and taste, adding more balsamic vinegar or tamari as needed for your taste buds. Often it is seasoned well and I do not need to add another thing, but see what you think.

I like to serve this at room temperature - the flavors seem more robust to me this way. Garnish the finished dish with the reserved sesame seeds, carrots, scallions and cashews. Enjoy!