

Dang Cold Asian Noodle Salad

Recipe courtesy Guy Fieri, 2007



Prep Time: 20 min Level: Easy Serves: 4 servings
Inactive Prep Time: --
Cook Time: 15 min



Ingredients

- 1 package soba noodles
- 1 teaspoon sesame oil
- 2 tablespoons rice wine vinegar
- 3 tablespoons soy sauce
- 1 teaspoon hot chili oil
- 1 tablespoon hoisin sauce
- 5 tablespoons extra-virgin olive oil
- 1 carrot, thinly sliced or julienned
- 2 celery stalks, thinly sliced or julienned
- 5 green onions, bottom 4 inches, thinly sliced
- 1/2 cup thinly sliced napa cabbage
- 1/2 red bell pepper, thinly sliced or julienned
- 1/2 cup julienned bok choy
- 1 cup bean sprouts, optional
- 3 tablespoons minced fresh cilantro leaves
- 3 tablespoons sesame seeds, toasted, for garnish
- 4 tablespoons unsalted peanuts, for garnish

Directions

In a medium stock pot, boil water, add salt and cook noodles. When finished, place noodles in an ice water bath to cool. Drain and set aside.

In a medium bowl combine, sesame oil, vinegar, soy sauce, hot chili oil, hoisin and extra-virgin olive oil. Mix thoroughly and then combine prepared vegetables and noodles.

Garnish with sesame seeds and peanuts.