

PEANUT CUCUMBER NOODLE SALAD

Ingredients

3 Tablespoons Peanut Butter

1 Tablespoon Soy Sauce

1 teaspoon Sriracha

1 Tablespoon Curry Paste

3 Tablespoons Orange Juice

1 large Cucumber, or 2 medium

1 Green Pepper

Rice Noodles

1 teaspoon Toasted Sesame Oil

Back Sesame Seeds for garnish

Directions

Cook Noodles according to packet directions and drain in a colander.

Rinse well with cold water and then toss with Toasted Sesame Oil.

Remove skin from Cucumber, then continue to peel off strips down to the seeds or use a mandolin to julienne.

Salt Cucumber and allow to drain for 20 minutes or so, then squeeze excess liquid out.

Slice Pepper and add to a medium bowl along with Noodles and Cucumber.

Mix together Peanut Butter, Juice, Soy Sauce, Curry Paste & Sriracha with a fork.

Dress salad and garnish with Sesame Seeds.

Fabulous paired with Grilled Shrimp or Chicken and Kim Chi!