

# Peanut Noodle Salad

**Yield: Four Servings**

## **Salad Ingredients:**

½ pound capellini (thin spaghetti)  
Kosher salt  
1 red or orange bell pepper, cored and seeded, and thinly sliced  
2 cups broccoli florets  
¼ cup scallions, thinly sliced

## **Dressing Ingredients:**

2 tablespoons smooth peanut butter  
1 tablespoon dark sesame oil  
2 tablespoons soy sauce  
juice from ½ lime  
1 clove garlic, minced  
1 teaspoon grated fresh ginger  
2 tablespoons honey  
1 tablespoon canola oil  
¼ cup cilantro, finely chopped  
1 tablespoon rice wine vinegar  
2 teaspoons red chili jam  
¼ teaspoon Kosher salt



- Step 1:** **For the pasta:** Bring 2 quarts of water to a boil adding 1 tablespoon of salt. Add noodles and cook until al dente (about 6 minutes). Drain well and rinse with cool water. Set aside.
- Step 2:** **Blanch the broccoli:** In the same pot that you boiled the pasta, bring another 2 quarts of water to a boil and add kosher salt. Add broccoli and cook just for 2 minutes. Have a bowl of ice water ready so you can transfer broccoli from boiling water to ice water quickly. Let broccoli cool in ice bath before draining.
- Step 3:** **Make the dressing:** In a large bowl whisk together all dressing ingredients. Taste for salt and add more to your liking. Add the noodles first and toss well. Add the broccoli, peppers and scallions coating everything with the dressing before transferring to a serving bowl. You could top with chopped cilantro and crushed peanuts. Eat cold or at room temperature.