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## ***Asian Noodle Salad***

- 8 Ounces noodles, udon, uncooked (can substitute vermicelli)
- 4 Ounces pea pods, fresh, cut into thin strips
- 2 Tbsp oil, sesame
- 1 Tbsp oil, peanut
- 2 Tbsp soy sauce, lite
- 2 Tsp vinegar, rice wine
- 1/2 Ounce mushrooms, dried, such as Chinese tree ear, shiitake, porcini, or morels soaked in warm water for 15 minutes, drained and sliced
- 1 Small carrot(s), thinly sliced
- 2 Onions, green, cut diagonally with tops
- 1 Cup sprouts, bean
- 2 Tbsp nuts, dry-roasted peanuts

- 1) Cook the noodles according to the package directions, omitting salt. Thirty seconds before the noodles are cooked, add the pea pods to blanch. Drain the pasta and pea pods.
- 2) Mix the sesame oil and peanut oil in a small bowl.
- 3) In another small bowl, combine the soy sauce and vinegar. Whisk in 2 tablespoons of the oil mixture.
- 4) Put the hot noodles in a large bowl. Mix the remaining tablespoons of oil mixture into the noodles. Add the mushrooms, pea pods, carrot, onions, and bean sprouts. Add the soy sauce dressing; toss well. Sprinkle with chopped nuts. Serve hot or cold.

Makes 6 Servings