

Thai Noodle Salad (vegan)



Ingredients

4 cloves	garlic–fresh
4 Tbs.	jalapeno pepper–from jar, not fresh
2/3 cup	cilantro–chopped
½ cup	lime juice–fresh
2 Tbs.	Braggs Liquid Aminos
2 Tbs.	honey
1 Tbs.	sesame oil
½ tsp	salt
1 cup	jalapeno slices
2 med	carrots–jullienned fine
1 med	cucumber–peeled and thinly sliced then halved
1 cup	cabbage–finely shredded
1- 8 oz pkg	angel hair pasta or vermicelli
¼ cup	peanuts–roasted, and whole for garnish



Directions

Cook pasta according to directions. Be careful not to over cook, then drain, rinse with cold water and place in a large mixing bowl. Set aside. In blender or food processor, combine: garlic, jalapeno pepper, cilantro, lime juice, Braggs Liquid Aminos, honey, sesame oil and salt. Process until smooth, stopping occasionally to scrape sides of processor. Pour over pasta and add carrots, cucumbers, cabbage and peanuts. Toss well and serve and garnish with additional whole peanuts. Eat immediately or refrigerate and eat when cold. . . . your choice!

I love Thai food and this dish would be considered “mild” for Thai standards. If you are expecting some heat, I suggest adding 1-2 T crushed red pepper right before tossing the pasta with the dressing and vegetables! Serve the same day that you make it, otherwise the cucumbers will wilt and not be crispy. Of course if that doesn’t bother you, go for it! I usually give suggestions of other ingredients you could add or take away for variety, but honestly, I love this combination so much, I wouldn’t suggest a thing except make it like it is! Serve with some brown basmati rice.