

Rice Noodle Salad

Yield: 8-10 servings.

Ingredients

- 1 package (8.8 ounces) thin rice noodles
- 2 cups fresh spinach, cut into strips
- 1 large carrot, shredded
- 1/2 cup pineapple tidbits
- 1/4 cup minced fresh cilantro
- 1 green onion, chopped
- SESAME PEANUT DRESSING:
 - 1/4 cup unsalted peanuts
 - 1/4 cup water
 - 1/4 cup lime juice
 - 2 tablespoons soy sauce
 - 1 tablespoon brown sugar
 - 1 tablespoon vegetable oil
 - 1 teaspoon sesame oil
 - 1/2 teaspoon ground ginger
 - 1/4 teaspoon crushed red pepper flakes

Directions

1. Cook noodles according to package directions.
2. Meanwhile, in a large salad bowl, combine the spinach, carrot, pineapple, cilantro and onion.
3. In a blender, combine the dressing ingredients; cover and process until blended.
4. Drain noodles and rinse in cold water; drain well. Add to spinach mixture.
5. Drizzle with dressing and toss to coat.
6. Serve immediately.