

# Crunchy Noodle Salad

Servings: 6

*Source: Ina Garten (Food Network - Episode IG0803)*

## Ingredients

- ½ lb. Thin Spaghetti
- 1 lb. Sugar Snap Peas
- 1 cup Vegetable Oil
- ¼ cup Rice Vinegar
- ⅓ cup Soy Sauce
- 3 Dark Sesame Oil
- 1 tablespoon Honey
- 2 Garlic Cloves, Minced
- 1 teaspoon Grated Fresh Ginger
- 3 White Sesame Seeds, Toasted
- ½ cup Smooth Peanut Butter
- 1 teaspoon Salt
- 1 teaspoon Black Pepper
- 2 Red Peppers, Cored And Seeded, Thin Slices
- 4 Scallions (white and green parts), sliced diagonally
- 3 Chopped Fresh Parsley Leaves

## Method

Bring a large pot of salted water to a boil. Add the spaghetti and cook according to package directions. Drain and set aside.

Meanwhile, bring another large pot of salted water to a boil, add the sugar snap peas, return to a boil, and cook for 3 minutes, until crisp tender. Lift the sugar snap peas from the water with a slotted spoon and immerse them in a bowl of ice water. Drain.

For the dressing, whisk together the vegetable oil, rice vinegar, soy sauce, sesame oil, honey, garlic, ginger, 1 tbsp sesame seeds, peanut butter, salt, to taste, and the pepper, in a medium bowl.

Combine the spaghetti, sugar snap peas, peppers and scallions in a large bowl. Pour the dressing over the spaghetti mixture. Add the scallions and the parsley and mix again. Garnish with parsley and more sesame seeds.