



Cool and Green Rice Noodle Salad

Ingredients:

2 cloves garlic
Kosher salt
1 (1 ½ inch) piece peeled fresh ginger, finely chopped
1/3 cup soy sauce
1/3 cup olive oil
3 tablespoons fresh lime juice
3 tablespoons honey or dark brown sugar
2 to 3 tablespoons toasted sesame oil
¼ to ½ teaspoons red chili flakes (to taste)
1 (8 ounce) package wide “Pad Thai” rice noodles
1 (8 ounce) Granny Smith apple
4 cups thinly shredded Savoy or green cabbage (from ½ lb piece)
2 stalks celery, thinly sliced at a long diagonal
½ cup chopped fresh cilantro*
½ cup chopped fresh mint
¼ cup chopped roasted peanuts (optional)

Directions:

Using a large knife, mince and mash garlic to a paste with a generous pinch of salt.

Add to a bowl with ginger.

Whisk in soy sauce, olive oil, lime juice, honey, sesame oil, and chili flakes. Alternately (and easier), add garlic and ginger (coarsely, not finely chopped) with salt to a mini food processor and pulse until finely chopped.

Add remaining dressing ingredients and run machine until combined.

Bring a 4 to 5 quart pot of water with 1 teaspoon salt to a boil.

Add noodles and cook according to package directions until al dente. Drain in a colander and run under cold water, tossing noodles around, until cool.

Drain well. Transfer noodles to a large bowl.

Thinly slice apple (about 1/8 inch thick) working around the core, with slicer if using. In batches, stack several slices, and cut into 1/4 inch wide matchsticks.

Add to bowl with noodles, cabbage, celery, and herbs.

Add dressing and toss to coat. Sprinkle peanuts over top.

Let stand at room temperature for 30 minutes and up to 1 hour before serving.