

## SESAME NOODLE SALAD

NOTE: you can make this salad up to 1 day ahead; cover and chill. For best flavor, bring to room temperature before serving.

- 12 oz. dried soba (Japanese buckwheat) noodles, dried Asian wheat noodles, or angel hair pasta
- 3 T. sesame seeds
- 3 T. vegetable oil
- ¼ c. soy sauce
- ¼ c. rice vinegar
- 1 T. sugar
- ½ t. cayenne
- 1 red bell pepper (8 oz.), rinsed, stemmed, seeded, and cut into thin, short slivers
- ¾ c. shredded carrots
- ¾ c. thinly sliced green onions
- Salt

In a 5-to 6 quart pan over high heat, bring 2 ½-3 quarts of water to boil. Add noodles, stir to separate, and cook until just tender to bite, 3-7 minutes. Drain and rinse well with cold water. If desired, cut noodles into shorter lengths for easier serving. Rinse and dry pan.

In the same pan, over medium heat, stir sesame seeds in oil until golden, 2-3 minutes. Remove from heat. Add soy sauce, vinegar, sugar, and cayenne; stir until blended. Add noodles and mix until well coated. Add bell pepper, carrots, and green onions; mix gently. Add salt to taste. Mound in a serving dish.