

Spicy Thai Noodle Salad

- Prep Time: 10 minutes
- Cook Time: 10 minutes
- Total Time: 20 minutes
- Servings: 4



Ingredients:

- 8 ounces Reggano Angel Hair Pasta

Dressing:

- 1/2 cup Fusia Sriracha Sauce
 - 1/4 cup lime juice
 - 1 lime, zested
 - 1 tablespoon minced ginger
 - 1 tablespoon minced garlic
 - 2 tablespoons Fusia Reduced Sodium Soy Sauce
 - 1/4 cup Simply Nature Creamy Almond Butter
 - 1/2 teaspoon Stonemill Crushed Red Pepper
 - 1/2 teaspoon ground Stonemill Sea Salt Grinder
 - 1/4 cup chopped cilantro
 - 1/2 cup shredded carrot
 - 1/4 cup sliced green onion
 - 1/4 cup sliced red pepper
 - 1/2 cup shredded cucumber
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Directions:

1. Fill a large pot with water and bring to a boil.
2. Cook pasta according to package instructions. Drain and rinse under cold water. Refrigerate.
3. For the dressing: In a medium bowl whisk together dressing ingredients.
4. In a large bowl, combine remaining ingredients, noodles and dressing. Toss until thoroughly combined.



Recipe Courtesy of:
ALDI Test Kitchen