

Asian Green Bean Salad

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Salad:

3 oz uncooked linguine noodles
1 lb fresh green beans, trimmed and cut into 2" pieces (*sugar snap peas, halved, may be substituted*)
2 cups diagonally sliced celery
1 cup thinly sliced red bell pepper
1/2 cup (1/2") slices green onions
1/3 cup chopped fresh cilantro

Dressing:

1/4 cup rice wine vinegar
1/4 cup low-sodium soy sauce
2 Tbsp dark sesame oil
2 tsp grated peeled fresh ginger
1/2 tsp sugar
1/4 tsp freshly ground black pepper
3 garlic cloves, minced
1 red jalapeno pepper, seeded and finely chopped (about 1 Tbsp)

- 1) To prepare salad, break linguine in half. Cook pasta according to package directions, omitting salt and oil; add beans (or sugar snap peas) during last 3 minutes of cooking. Drain and rinse with cold water; drain again. Place mixture in a large bowl. Stir in celery, bell pepper, onions and cilantro.
- 2) To prepare dressing, combine vinegar and remaining ingredients in a bowl; stir with a whisk until blended. Add to salad ingredients; toss well. Cover and chill until serving time.

Makes 8 servings (about 1 cup each)