

## Cold Noodle Salad with Honey Soy Vinaigrette

June 2015, by Camine Pappas

### INGREDIENTS:

1 package Ramen Noodles  
½ pint cherry tomatoes, halved  
½ small green pepper cut into thin strips  
3 knobs crystalized ginger cut up (about 1/4 C)  
3 or 4 very thin slices of purple onion, cut small to match the scale of other ingredients  
1 t sesame seeds  
1 T fresh basil leaves julienned  
2 T vegetable oil  
1 ½ T rice wine vinegar  
1 t soy sauce  
Salt and pepper  
1 ½ T honey



### DIRECTIONS:

Whisk together ingredients from oil to honey, set aside.

Boil the ramen noodles only for 4 minutes, and do not add seasoning packet. Drain, rinse and pat dry and dump into a large, cool bowl. Add the green pepper, tomatoes, ginger, sesame seeds and basil.

Toss. Add dressing and let sit in refrigerator for about an hour so flavors can blend.

Serve as an appetizer or first course. Can add chicken, shrimp, or even cold beef to salad.

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