Asian Pasta Salad (Robin Sasada)
(½ recipe)

½# Angel hair pasta /or thin spaghetti
¾ teasp crushed pepper flakes
1/8 C Vegetable or Canola oil
¼ C sesame oil

3 T honey + 2½ T shoyu mixed together
¼ C Chopped Cilantro
1/3 C Chopped Peanuts
¼ C Chopped Green Onion
1 T Roasted Sesame Seeds + Minced Cilantro leaves

Directions:

1. Cook pasta to al dente and drain well.
2. In a saucepan stir pepper flakes and both oils (corn and sesame oil) over medium heat for ~2 min.
3. Add honey and shoyu to heated oil mixture. Stir to combine.
4. Add mixed liquid to cooked pasta.
5. Cover and refrigerate for at least 4 hours or overnight.
6. When ready to serve, add chopped cilantro, peanuts, green onions, and sesame seeds to noodles. Toss together and place in a serving bowl.
7. Garnish with a few cilantro leaves.

Yield: 3-5
servings