



Asian Style Whole Wheat Linguine Salad

Serves: 175 – 6 oz

Ingredients:

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| 12# | Whole Wheat Linguine, Dry |
| 20# | Cabbage Slaw mix |
| 8# | Carrots, Local, Shredded |
| 3# | Onion, Red, Julienned |
| 3 bunches | Green Scallions, Green parts julienned, white part chopped |
| 3# | Bell Peppers, Stems removed, Seeded, Julienned |
| 4 cup | White Sesame Seeds, Toasted |
| 20 ea | Jalapenos, Seeded and Finely Chopped |

Dressing

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| 4 cups | Salad Oil |
| 6 cup | Soy Sauce, low sodium – if gluten is a concern use wheat free tamari |
| 2 cup | Ginger, Fresh, Grated |
| 1 cup | Honey, Local |
| 2 cup | Cider Vinegar |

Method of Preparation:

1. Blanch Cabbage and Carrots: cook in boiling salted water about 2 minutes, strain (reserve hot liquid) and then chill in ice cold water, drain thoroughly.
2. Cook pasta in vegetable water, strain and chill.
3. Combine all salad ingredients.
4. Whisk together dressing ingredients.
5. Add dressing to salad. Chill overnight. Serve cold.



*This recipe uses RI Grown carrots, peppers and honey!