

Ginger-Peanut Pasta Salad from Nancy Dobson

8 oz. package corkscrew macaroni, cooked
20 fresh pea pods, tips and strings removed
2 medium carrots cut into long thin strips
1 medium yellow and/or green pepper, thin strips
¾ cup thinly sliced radishes
½ cup bias sliced green onions
3 TB snipped fresh cilantro or parsley
1 recipe ginger salad dressing (below)
1/3 cup chopped peanuts

Cook macaroni. During the last 30 seconds of cooking, add the pea pods. Drain pasta and pods.

In a large bowl, combine macaroni, pea pods, carrots, sweet pepper, radishes, onions and cilantro. Add ginger salad dressing and toss gently to coat. Cover and chill for two hours.

To serve, toss again and sprinkle with peanuts.

Dressing

¼ cup salad oil,
3 TB rice vinegar
2 TB sugar
2 TB soy sauce
1 tsp. grated gingerroot
1 tsp. chili oil or several dashes of Tabasco
Shake to combine. Chill up to three days.

Shake before using.

*** Note: I double the dressing recipe. The single recipe seems to soak into the pasta too much.