

Vegetarian Cold Noodles

June

Makes 4 servings

Dressing

2 tbsp soy sauce

2 tbsp red wine vinegar

2 tbsp vegetable oil

1 tbsp sesame oil

1/2 tsp chili oil

1/2 tsp sugar

1/8 tsp white pepper

1/2 lb fresh egg noodles

1/4 cup shredded snow peas

1 medium carrot, cut into matchstick pieces

2 green onions, cut into 2-inch slivers

2 tbsp shredded Sichuan preserved vegetables

4 bamboo piths, rinsed

1. Combine dressing ingredients in a small bowl; set aside.
2. In a large pot of boiling water, cook noodles according to package instructions until tender but firm to the bite. Drain well. Transfer noodles to a large serving bowl.
3. Poach bamboo piths in hot water for 3 – 5 minutes. Cut into 1-1/2-inch lengths.
4. Top noodles with bamboo piths, snow peas, carrot, green onions and preserved vegetables. Whisk dressing ingredients to recombine and pour over noodles and vegetables. Toss well.

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