

## Asian Rice-Noodle Salad with Cashews



Makes Approx. 6 Servings

### Ingredients

Approx. 4.4 oz or 125 g of rice noodles  
1 cup julienned\* snap peas  
1 cup julienned carrots  
1 cup julienned yellow pepper  
1 1/2 cups of cashews  
3 tbsp cider vinegar, red wine vinegar or rice vinegar  
1 tbsp soy sauce  
1 tbsp sesame or olive oil  
\* Julienned = cut into thin strips



### Directions

*Break the rice-noodles into smaller pieces and cook them in boiling water for about two minutes.*

*Rinse rice noodles in cold water and then place them in a large bowl. Add snap peas, carrots, yellow pepper, and cashews.*

*In a separate container whisk together vinegar, soy sauce and oil. Mix together with the noodle mixture.*

*Sprinkle with sesame seeds if you have them and serve with chopsticks!*

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