

ASIAN NOODLE SALAD



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 6 -8 servings*

Crispy Tortillas

| Reorder No. | Description | Amount |
|-------------|---|----------|
| 758521 | Primo Gusto® Extra Virgin Olive Oil | ¼ cup |
| 294691 | Soy Sauce | ¼ cup |
| Market Item | Fresh Ginger, minced | 2 Tbsp. |
| 217523 | Honey | 2 Tbsp. |
| 348630 | Sesame Oil | 1 Tbsp. |
| 644650 | Garlic, minced | 2 cloves |
| 570095 | Lime, juiced | 1 |
| 413380 | GFS® Linguine Pasta | ½ lb. |
| Market Item | Red Chile, thinly sliced | 1 |
| 466851 | Cashew Halves | 1 cup |
| 198498 | Carrots, grated | 2 cups |
| Market Item | Fresh Mint, chopped | ½ cup |
| 679111 | Fresh Basil, chopped | ½ cup |
| Market Item | Zucchini, grated | 2 |
| 191723 | Mini-Seedless Cucumbers, halved and thinly sliced | 2 |
| Market Item | Yellow Bell Peppers, thinly sliced | 2 |
| Market Item | Red Cabbage, thinly sliced | ½ head |

Preparation Instructions

Wash hands.

Add linguine to large pot of boiling water. Cook for 7-10 minutes.

To make the dressing, whisk together the olive oil, soy sauce, ginger, honey, sesame oil, garlic, lime juice and chile in a bowl. Set aside.

Lightly toast the cashews in a dry skillet over medium-high heat until golden and fragrant, 2 to 3 minutes. Coarsely chop and set aside.

In a large bowl, combine the carrots, chopped mint, chopped basil, zucchini, cucumbers, bell peppers, cabbage and toasted cashews. Add the dressing to the bowl and toss together gently. Garnish with mint and basil leaves and serve.