

Sesame Noodle Salad

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

8

Description

This amazing salad recipe was given to me by a friend who used to know someone at the now closed Larrys Markets in the Seattle area Ive added to the recipe a little so its not exactly the same but better I take this to every picnic and everyone loves it May also add diced chicken for a variation

Ingredients

- - 1 (16 ounce) package angel hair pasta - ½ cup sesame oil - ½ cup soy sauce - ¼ cup balsamic vinegar - 1 tablespoon hot chili oil - ¼ cup white sugar - 1 teaspoon sesame seeds
- or more if desired - 1 green onion
- chopped - 1 red bell pepper
- diced

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling
2. stir in the angel hair pasta
3. and return to a boil. Cook the pasta uncovered
4. stirring occasionally
5. until the pasta has cooked through
6. but is still firm to the bite
7. 4 to 5 minutes. Drain well in a colander set in the sink. Whisk together the sesame oil
8. soy sauce
9. balsamic vinegar
10. chili oil
11. and sugar in a large bowl. Toss the pasta in the dressing
12. then sprinkle with sesame seeds
13. green onion
14. and bell pepper. Serve warm
15. or cover and refrigerate for a cold salad.