

Plant-Based Vegan Recipe



VEGAN ASIAN NOODLE SALAD

Vegan Asian Noodle Salad

Ingredients:

- 1 package of Edward & Sons Organic Rice Vermicelli
- 1/2 cup chopped green onions
- 3 cups chopped veggies of choice (bell peppers, carrots, cabbage.....)
- 1/2 cup chopped cilantro (optional)
- 1-2 Tbsp sesame seeds (optional)

For the Sesame Dressing:

- 1/4 cup tamari or soy sauce
- 1 Tbsp maple syrup, agave or honey (if not vegan)
- 1 Tbsp toasted sesame oil
- 1 Tbsp rice vinegar
- 1 tsp minced garlic
- 1 tsp grated ginger root or ginger powder
- 1-2 Tbsp of sesame seeds, divided (optional)
- 1/2 tsp crushed red pepper flakes (optional)

Instructions:

1. Prepare the dressing. Whisk together all ingredients in a large mixing bowl. Set aside.
2. Prepare the noodles as directed on the package. Once the noodles are cooked, rinse and drain well in a colander.
3. Add the noodles to the bowl with the prepared dressing and toss to coat. Allow the noodles to cool slightly (10-15 minutes) before adding the vegetables.
4. Add the cilantro and 1 Tbsp of sesame seeds (if using) and toss to combine.
5. Cover and refrigerate for at least 1 hour or up to 8 hours before serving.
6. When serving, sprinkle more sesame seeds on top.

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