

# Crunchy Sesame Pasta Salad

4 Servings



Amount	Size	Description
½	Lbs	Angel Hair Pasta
1	Lbs	Sugar Snap Peas
1	Cup	Vegetable Oil
¼	Cup	Rice Wine Vinegar
1/3	Cup	Soy Sauce
3	TBL	Dark Sesame Oil
1	TBL	Honey
2	Large	Cloves Garlic – Minced
1	Tea	Grated Fresh Ginger
3	TBL	Toasted White Sesame Seeds
½	Cup	Almond Butter
2	Large	Red Bell Peppers – Sliced Thin Julienne
4	Large	Green Onions – Sliced Diagonally
3	TBL	Chopped Parsely

1. Place angel hair pasta into a boiling pot of water that is seasoned with salt.
2. With a second pot of boiling water, add the sugar snap peas and boil for 3 to 5 minutes. Make sure they are still crunchy when done. Take out the peas and place them into a bowl of ice water to stop the cooking process.
3. In a bowl, add the vegetable oil, rice wine vinegar, soy sauce, sesame oil, honey, garlic, ginger, 2 tablespoons of the sesame seeds and the almond butter. Whisk together to combine thoroughly.
4. Combine the pasta, peas, peppers and onions in a bowl. Toss to evenly distribute.
5. Pour the dressing over the pasta and toss again. Sprinkle the remaining sesame seeds over the top to serve.

