



-SWEETS & EATS-

# - ORIENTAL PASTA SALAD -

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## PREP TIME

45 mins

## COOK TIME

15 mins

## SERVINGS

6-8

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## INGREDIENTS

8 OUNCES SPAGHETTI NOODLES  
4 GREEN ONIONS, DICED  
1 CUP CHERRY TOMATOES, CUT IN HALF  
2 CUPS RAW BROCCOLI, CUT INTO BITE SIZED PIECES  
1 CUP SHELLED EDAMAME  
1/2 CUP OLIVE OIL  
1/2 CUP SOY SAUCE  
1/4 CUP LEMON JUICE  
1 TEASPOON HOT SAUCE  
1 CLOVE GARLIC, MINCED  
2 TABLESPOONS TUXEDO SESAME SEEDS  
1/4 CUP FRESH CILANTRO, CHOPPED  
1/4 CUP FRESH MINT, CHOPPED

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## INSTRUCTIONS

1. Bring a large pot of water to a boil. Salt the water, break the pasta noodles in half and add to water. Boil until al dente. Drain in a colander with cold water, to cool the noodles.
2. To make the dressing, in a bowl add the olive oil, soy sauce, lemon juice, hot sauce and minced garlic. Whisk until combined.
3. Add the cooled pasta to a large bowl. Add the green onions, tomatoes, broccoli, edamame, cilantro and mint.
4. Pour the dressing over the noodles. Toss gently to combine.
5. Top with the sesame seeds. Best served room temperature.

Enjoy y'all!

\*I adapted this recipe from a dear friend of mine, Lisa. We have been making this pasta for over twenty years and it never disappoints!\*

