

IMPRESSIVE PAIRINGS

THAI 'NOODLE' SALAD |

YIELD:
2 TO 4 SERVINGS

This sweet and spicy salad forgoes traditional rice noodles for refreshing vegetable noodles made from zucchini and carrot.

INGREDIENTS:

- 2 tbsp (30 mL) peanut butter
- 2 tbsp (30 mL) boiling water
- 3 tbsp (45 mL) canola oil
- 2 tbsp (30 mL) lime juice
- 1 tbsp (15 mL) soy sauce
- 1 tbsp (15 mL) honey
- 2 tsp (10 mL) Sriracha or another hot sauce (or to taste)
- 2 medium zucchini
- 1 large carrot
- 1/2 red pepper, very thinly sliced
- 1/2 cup (125 mL) chopped fresh mint or cilantro
- 2 green onions, chopped
- Chopped roasted peanuts or cashews (optional)
- Lime wedges (optional)

METHOD:

- Whisk peanut butter with boiling water until smooth and loosened. Whisk in oil, lime juice, soy sauce, honey and Sriracha. Set aside.
- Use a vegetable spiralizer to make zucchini and carrot noodles. Combine noodles, red pepper, mint and onions in a bowl.
- Add dressing and toss to coat. Season with salt and pepper to taste. Garnish with chopped peanuts and lime wedges (if using).

TIP: If you don't have a spiralizer, use a vegetable peeler to make long strands of zucchini and carrot or simply grate for a slaw-like salad.



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