

Asian Noodle Salad



Serving: 4



Cooking Time: 8 mins



INGREDIENTS

8 ounces capellini pasta
½ pound shiitake mushrooms
1 red bell pepper, thinly sliced
¼ cup rice vinegar
3 tablespoons soy sauce
1 tablespoon vegetable oil
1 teaspoon grated fresh ginger
1 tablespoon chopped fresh parsley

PREPARATION

1. Cook pasta in a large pot of boiling water. Meanwhile, clean, stem, and slice mushrooms. Add mushrooms and red bell pepper during last 2 minutes of cooking. Drain.
2. In a small bowl, mix together vinegar, soy sauce, oil, and ginger.
3. Transfer pasta, mushrooms, and pepper to a serving bowl; toss with ginger dressing. Sprinkle with parsley before serving.

★ Level: Easy