SPICE IT COOL
WITH CHILI, LIME VINAIGRETTE

RECIPE BY URBAN ROOTS YOUTH CHEF COACH: YIA VANG, UNION KITCHEN

Makes 8 (generous 1-cup) servings

**SALAD MIX**
- 10 oz. uncooked rice noodles
- 1 cup shredded carrot
- 1 medium red bell pepper, chopped
- 1 cup shredded red cabbage
- 1 cup chopped bok choy (leaves and stems)
- ½ cup chopped fresh cilantro
- ½ cup sliced green onion
- ¼ cup thinly sliced red onion
- ¼ cup torn fresh mint leaves
- ¼ cup torn fresh Thai or sweet basil
- 8 cups mixed baby salad greens

**DRESSING INGREDIENTS**
- ¾ cup canola oil
- ¼ cup rice vinegar
- 3 Tbsp. lime juice
- 2 Tbsp. fish sauce
- 2 Tbsp. chili garlic sauce
- 1 Tbsp. honey
- 2 tsp. finely chopped garlic
- 1 ½ tsp. finely chopped ginger
- ½ tsp. salt

**TOPPER**
- ½ cup chopped dry-roasted peanuts
- Black sesame seeds

**DIRECTIONS**
1. Cook rice noodles according to package directions. Let cool.
2. Meanwhile, mix the remaining salad ingredients, except the greens, in a large bowl. Gently stir in the cooked noodles.
3. To make the dressing, process all the dressing ingredients in a blender until smooth.
4. Spoon the salad mixture over the greens. Drizzle with dressing and sprinkle with peanuts and sesame seeds.