



Indonesian Noodle Salad

7-oz. package wide-cut noodles
1 Tbs. sugar
2 Tbs. sesame oil
2 Tbs. soy sauce
1 Tbs. balsamic vinegar
1/2 tsp. salt
1/2 cup cilantro, chopped
8 green onions, white and light green parts only, sliced
1-2 jalapenos, veins and seeds removed, minced
Dry roasted peanuts

1. Place noodles in pot of boiling water; cover. Remove from heat and let stand for 5 minutes. Drain.
2. Meanwhile, in a small mixing bowl combine sugar, oil, soy sauce, balsamic vinegar, and salt. Blend with a whisk and pour sauce over noodles.
3. Mix cilantro with green onions and jalapenos. Combine with noodles and top with a handful of peanuts.