

# Sesame Noodle Salad

## ingredients

### Marinade

1/4 C vegetable oil  
3 T dark sesame oil  
7 T soy sauce  
3 T balsamic vinegar  
3 1/2 T dark brown sugar  
2 tsp salt  
1/2 tsp cayenne pepper  
1 T minced ginger  
1 garlic clove  
1/4 C cilantro

### The Noodles and Asparagus

2 lbs asparagus, trimmed and thinly sliced on the diagonal\*  
1 lb dried pasta  
6-10 scallions, thinly sliced  
1/4 C sesame seeds, toasted in a skillet or in the oven until lightly browned  
1 package baked, seasoned tofu, diced (optional)\*\*

## how to make

Mix the marinade ingredients together well.

Bring a large pot of water to boil. Add salt and the asparagus. Cook until bright green and tender but still firm, just a few minutes. Scoop the asparagus out, and set aside to drain and cool.

Cook and drain the pasta. Run under cool water. Toss the noodles with the marinade, scallions, sesame seeds, and asparagus (and tofu).

\*If asparagus is not in season, you can substitute anything you have on hand (blanched snow peas; steamed broccoli; roasted red peppers; mushrooms; roasted eggplant, etc.)

\*\*I use Soy Deli Honey-Sesame Baked Tofu