

# Asian Noodle Salad with Ponzu Vinaigrette

## Ingredients

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1/2 lb Shrimp (peeled and deveined)  
6 oz Chow Mein Noodles  
1 c Shiitake Mushrooms (thinly sliced)  
1/3 c Red Onion (chopped)  
1/4 c Carrots (matchstick-cut)  
6 T Ponzu Sauce  
2 T Sesame Oil  
2 t Vegetable Oil  
1 c Haricot Verts (cut into 2-inch pieces)  
0 ds Salt  
0 ds Ground Black Pepper  
0 ds Garlic Powder  
1/4 c Cilantro (chopped)

## Instructions

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- 1.Heat a medium nonstick skillet over medium-high heat. Coat pan with vegetable oil. In a bowl mix shrimp with salt, pepper and garlic powder then saute 5 minutes or until done. Remove from heat. Add mushrooms and onions to pan; saute 10 minutes or until softened. Remove from heat.
- 2.Cook noodles according to package instructions. Add haricot verts in the last 5 minutes. Drain, rinse under cold water. Drain well.
- 3.Combine noodles, haricots verts, mushrooms, onion, carrots, cilantro, and shrimp in a large bowl. Combine ponzu and sesame oil in a small bowl, stirring with a whisk. Add oil mixture to noodle mixture; toss gently to coat noodles. Cover and chill 45 minutes, stirring occasionally.