

Asian Noodle Salad with Ponzu Vinaigrette

Ingredients

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

Instructions

- 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, 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.