

# ASIAN PASTA SALAD

*Adapted from [thepioneerwoman.com](http://thepioneerwoman.com)*

## INGREDIENTS

For the Salad:

1 pound penne pasta, cooked according to package directions, chilled

1 small head napa cabbage, thinly sliced

1 bag of baby kale

½ a head of purple cabbage, thinly sliced

1 English (seedless) cucumber, quartered lengthwise, then thinly sliced

½ of a daikon radish, quartered lengthwise, then thinly sliced

1 bell peppers (red, yellow or orange) stemmed, seeded, and thinly sliced

1 bunch green onions, thinly sliced

1 bunch cilantro, washed, tough stems removed, roughly chopped

2 cups peas, pea shoots or bean sprouts

2 carrots, shredded

Toasted sesame seeds for garnish (optional)

Ginger Soy Dressing:

2 limes, juiced

⅓ cup low sodium soy sauce

⅓ cup extra virgin olive oil

¼ cup brown sugar

¼ cup (about a 4-inch section) of ginger, peeled and grated

3 tablespoons toasted sesame oil

3 cloves garlic, peeled pressed through a garlic press

Miso Sesame Dressing:

1 tablespoon minced fresh ginger

1 small garlic clove, minced

2 tablespoons white miso

2 tablespoons tahini

1 tablespoon honey

¼ cup rice vinegar

2 tablespoons toasted sesame oil

2 tablespoons olive oil

## METHOD

Select which dressing you would like to make and in a quart sized mason jar, combine all of the dressing ingredients. Lid the jar tightly and shake to combine evenly. Set aside.

In a very large mixing bowl, toss together all of the salad ingredients with your hands or a pair of tongs. Shake the jar of dressing vigorously to recombine, pour over the salad, and toss to coat. Sprinkle with toasted sesame seeds and serve immediately.

Leftovers can be stored in a tightly lidded container for up to three days in the refrigerator.