

Asian Pasta and Veggie Salad

Ingredients	
1 pound	Cut spaghetti
1/2 pound	Asparagus tips, chopped
1 bunch	Green onions, sliced
1 cup	Pea pods
12 ounces	Frozen petite green peas
1/4 cup	Bamboo shoots, strips
8	Baby corn (marinated), sliced
1 medium	Cucumber, julienned

Dressing	
1/3 cup	Soy sauce
1/3 cup	Seasoned rice wine vinegar
1/2 cup	Safflower oil
1 teaspoon	Dry Mustard
1/2 teaspoon	Ground ginger
1/2 teaspoon	Garlic powder
1 Tablespoon	Plum Sauce

1. In a large bowl, combine vegetables, and toss together.
2. Cook cut spaghetti in 4 quarts of generously salted water in a large pot. Cook until al dente - about 6 minutes. When done, drain in a colander. DO NOT RINSE. Transfer to bowl with vegetables.
3. Now mix dressing together. If you prefer a wetter salad, use 1.5 times the recipe.
4. Toss salad thoroughly, making sure all ingredients are coated with dressing.
5. Cover and refrigerate for several hours to allow the flavors to develop.
6. Enjoy!

Notes:

You could use regular angel hair pasta, spaghetti noodles, or really any pasta you prefer with this salad. Similarly, you could really mix up the vegetables, as well.

Even with 1.5 times the dressing, this salad is nowhere near "soupy" - if you want a wetter salad - be bold and double the dressing!