SOMEN SALAD

Number of servings: 6

Ingredients:
1 (9-ounce) package somen noodles
1 head romaine lettuce
1 medium carrot
1 (6 ½-ounce) block fish cake
Optional: 1 cup leftover meats, imitation crab, or char siu
  ¼ cup green onions

Dressing:
1 teaspoon salt   ½ cup sugar
¼ cup sesame oil  ½ cup vinegar
¼ cup soy sauce   Optional: ¼ cup sesame seeds
2 tablespoons water

Directions:
1. In a medium pot, COOK somen noodles, SET aside.
2. SHRED the lettuce.
3. GRATE the carrot.
4. SLICE the fishcake and Optional items: meats, crab, or char siu.
5. Optional: CUT green onion into 1 inch lengths.
6. In a large platter or bowl, LAYER somen, lettuce, carrot, fishcake, (Optional: meats, crab, char siu, and green onions).
7. COVER and REFRIGERATE until ready to SERVE.
8. In a jar, MIX dressing ingredients: salt, sesame oil, soy sauce, water, sugar, vinegar, and Optional: sesame seeds.
9. Just before serving, SHAKE and POUR dressing over salad.

Variations:
Soba noodles may be used.
Other vegetables may be used.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.