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 meat, imitation crab, OR char siu
¼ cup green onion

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

Directions:
1. In a medium pot, COOK somen noodles, DRAIN and SET aside.
2. SHRED the lettuce.
3. GRATE the carrot.
4. SLICE the fish cake and optional items: meat, 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, and optional items: meat, 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.