

## Noodles with Snow Peas and Bok Choy with Soy-Orange Dressing

Courtesy of  
 **Cooking.com**Source: *Bruce Aidells*

Serves 6

This salad is best when made with the very thin Chinese egg noodles. These can be purchased in the refrigerator section of Asian grocery stores. Allow at least 30 minutes before serving so the dressing can soak into the noodles for maximum flavor.

### INGREDIENTS

For Salad:

- 8 dried shiitake mushrooms
- 4 ounces snow peas or sugar snap peas, stringed
- 4 baby bok choy, cut crosswise into 1/2-inch strips
- 1 bunch green onions, cut diagonally into 1-inch lengths

3/4 pound fresh thin Chinese egg noodles, or 1/2 pound dried vermicelli

1 cup bean sprouts

1/2 cup cilantro, coarsely chopped

For Soy-Orange Dressing:

1 teaspoon minced garlic

2 teaspoons minced fresh ginger

1 teaspoon sugar

1/4 cup orange juice

2 teaspoons sherry vinegar or rice wine vinegar

2 tablespoons soy sauce

3 tablespoons Asian sesame oil

1 tablespoon peanut oil

2 tablespoons sesame seeds (for garnish)

### METHOD

**FOR SALAD:** Soak mushrooms in boiling water until softened, about 30 minutes. Remove stems and cut caps into thin strips. Cook snow peas, bok choy, and green onions in large pot of boiling water 1 minute. Drain and cool under cold water.

If using fresh Chinese noodles, cook for 1 minute in another large pot of boiling water. If using dried vermicelli cook as directed on the package. Drain noodles and cool under cold running water. Combine noodles, mushrooms, cooked vegetables, bean sprouts and cilantro in large bowl.

**FOR DRESSING:** Whisk all ingredients except oils in another large bowl. Gradually whisk in the oils until blended.

Toss salad with enough dressing to coat well. Sprinkle with sesame seeds and serve.

**DO-AHEAD TIP:** Can be made up to 1 day ahead. Cover and refrigerate.

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