



SHELburnE FArMS

# Carrot & Glass Noodle Salad

From Chef David Hugo, the Inn at Shelburne Farms

## INGREDIENTS

- 2 Tblsp. rice wine vinegar
- 2 Tblsp. cup fresh lime juice
- 3 Tblsp. canola oil
- 3 Tblsp. soy sauce
- 2 Tblsp. (packed) dark maple syrup
- 1 Tblsp. oriental sesame oil
- 1 Tblsp. minced garlic
- 1 Tblsp. minced ginger
- 3 cups shredded Napa cabbage
- 9 oz. snow peas, trimmed, cut diagonally into 1/2-inch pieces
- 1 9-oz. package fresh linguine
- 2 cups shredded peeled carrots
- 1 cup thinly sliced green onions
- 1 Tblsp. chopped mint
- 1 Tbsp. chopped basil
- 6 oz glass noodles cooked and chilled

## PREPARATION

1. Stir first 8 ingredients in medium bowl to blend. Season dressing with salt and pepper. Let stand 30 minutes to blend flavors.
2. Cook snow peas in large pot of boiling salted water until crisp-tender, about 2 minutes. Using slotted spoon, transfer beans to cold water to cool. Drain well. Pat dry with paper towels.
3. Combine snow peas, glass noodle, carrots, green onions, mint, basil and dressing in large bowl. Toss to coat. Season with salt and pepper. (Can be made 6 hours ahead. Cover; chill.)