



Asian Noodle Salad

Mr. Kamal's | Disney's Animal Kingdom Theme Park

1. Heat oil in a large saucepan over medium heat; add ginger and garlic, stirring until fragrant, about 30 seconds.
2. Add sugar, soy sauce, water, apple cider vinegar, and chili oil, stirring well. Cook, stirring, until sugar melts and mixture simmers.
3. Meanwhile, cook spaghetti in a separate large pot of boiling water until just under al dente, about 5 minutes.
4. Drain noodles and add to soy sauce dressing in saucepan; place over medium-low heat and toss with tongs until spaghetti absorbs dressing, about 5 minutes. Stir in 1 tablespoon sesame oil.
5. Remove from heat and spread noodles on a large baking sheet; place in freezer to chill quickly, but do not freeze.
6. Fill a large bowl about halfway with ice and water and set aside. Bring a large saucepan of water to a boil.
7. Blanch broccoli and snow peas in boiling water 10 seconds, then transfer to ice water. After a few minutes, drain vegetables and pat dry.
8. Place cooked and cooled broccoli and snow peas, red pepper, and carrots in a large bowl; toss with remaining 1 tablespoonsesame oil.
9. Add cooled noodles to vegetables, tossing gently to thoroughly combine. Garnish with sliced greens onions and black sesame seeds.

SERVES 4 TO 6

1 tablespoon canola oil
1 tablespoon peeled and minced fresh ginger
2 cloves garlic, peeled and minced
1/4 cup sugar
3/4 cup soy sauce
1/4 cup water
1/4 cup apple cider vinegar
2 tablespoons chili oil
1 pound dried spaghetti
2 tablespoons sesame oil, divided
1 1/2 cups broccoli florets
3/4 cup snow peas
3/4 cup thinly sliced red pepper
3/4 cup thinly sliced (matchstick) carrots
1/4 cup green onion, thinly sliced on a diagonal
1 tablespoon black sesame seeds