



Chavrie Asian Chilled Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

Dressing:

1 C. Peanut butter ½ C Soy sauce ½ C Rice Vinegar 1 stalk fresh Lemongrass (pulverized) 1 tsp. chopped Ginger 2 Tbsp. Corn syrup 1 pkg. 5.3 oz. Chavrie® pyramid

For the pasta salad:

1 lb. Asian pasta or angel hair pasta 1 C Red pepper chopped 1 ea. Scallion ¼ inch crosscut 1tsp. ginger chopped 1 tsp. garlic chopped 1 tsp. cilantro 1 tsp. sesame seeds 1 oz. sesame oil 2 oz. rice vinegar 1 ea. 4 oz. Chavrie® Goat Log

Instructions

Boil the pasta Ala dente and rinse under cold water

Mix all the remaining ingredients for the pasta salad crumbling in the Chavrie®

Gently fold in 1 -2 Cups of the dressing and chill

Serving Suggestion:

Also use as a dressing for Edamame salad