

Oriental Spinach Salad

The Beader Chef Original

Servings: About 4 as a side dish; 2 to 3 as a main component to a meal

Ingredients:

- 4 cups baby spinach
- 2 cups bean sprouts
- 1/2 red bell pepper, sliced
- 1 scallion, chopped
- 1 package of ichiban noodles, crushed
- 3 tbsp. vegetable oil
- 1 tbsp. lime juice
- 1 tsp. soy sauce
- 1 tbsp. fresh ginger, chopper or grated
- 1/4 tsp. ichiban noodle seasoning mix
- Ground pepper, to taste

Directions:

1. In a salad bowl combine the spinach, bean sprouts, bell pepper, scallion and noodles. Set aside.
2. In a small mixing bowl, whisk together the oil, lime juice, soy, ginger and seasoning mix.
3. Right before serving, toss the salad with the dressing and season with pepper to taste.

Notes:

Everything can be made the night or hours before, just ensure that the dressing and salad remain separate until serving.

Excellent with Teriyaki Chicken!