

SWEET PEPPER & SNOW PEA SALAD WITH SOY VINAIGRETTE

SALAD:

**¼ LB. SNOW PEAS, STRINGS REMOVED
2 RED PEPPERS, CUT IN STRIPS
2 YELLOW PEPPERS, CUT IN STRIPS
2 CUPS FRESH BEAN SPROUTS
1 CAN SLICED WATER CHESTNUTS**

BLANCH PEA PODS IN BOILING WATER FOR 2 MINS. PLUNGE IN COLD WATER. PLACE ALL OTHER INGREDIENTS IN SALAD BOWL.

SOY VINAIGRETTE:

3 SHIITAKE MUSHROOMS	3 TBSP. RICE VINEGAR
¼ RED PEPPER	2 ½ TBSP. SOY SAUCE
1 SHALLOT	2 TSP. SESAME OIL
1 GARLIC CLOVE	½ CUP CANOLA OIL
½ TSP. MINCED FRESH GINGER	1 TBSP. HONEY

BLANCH MUSHROOMS IN BOILING WATER FOR 2 MINS. PLUNGE INTO COLD WATER, DRAIN WELL. IN FOOD PROCESSOR FINELY CHOP MUSHROOMS, RED PEPPER, SHALLOT, GARLIC & GINGER.

IN SMALL BOWL, COMBINE VINEGAR AND SOY SAUCE. WHISK IN OILS AND HONEY. ADD CHOPPED VEGETABLES AND WHISK TOGETHER.

TOSSED PREPARED SALAD WITH VINAIGRETTE AND SPRINKLE WITH SOME TOASTED SESAME SEEDS.