



MABS' NORTH EAST PASTA SALAD

12 oz whole wheat spaghetti
24 oz bag broccoli slaw
2 red bell peppers, diced
3 scallions, diced
3/4 cup cilantro, finely chopped

Feel free to add:
Shredded Carrot
Edamame
Peanuts

Peanut Sauce Dressing:

1/8 cup olive oil
1/8 cup sesame oil
1/4 cup rice vinegar
3 TB MABS' ATOMIC MUSTARD
3 TB creamy peanut butter

3 TB honey
2 TB soy sauce or tamari
1 TB minced fresh ginger
1 TB minced garlic
1/2 tsp red pepper flakes

Cook pasta until just tender. Rinse with cold water and drain well.
Combine with vegetables. Whisk together all dressing ingredients and pour over salad.
Best if prepared at least 2 hours before serving ~ cold or room temperature.

FROM THE KITCHEN OF  **MABS'**
ATOMIC MUSTARD