



Almond Don Don Noodles

- ½ cup fat-free mayonnaise
- ½ cup water
- ½ cup Almond Accents® Original Oven Roasted Toasted Sliced Almonds, divided
- 3 tablespoons Thai chili sauce
- 3 teaspoons reduced-sodium soy sauce
- 2 teaspoons Asian sesame oil
- 1 teaspoon chopped ginger
- 10 ounces thin wheat noodles, uncooked
- 1 red bell pepper, seeded and cut into thin strips
- ¼ cup cilantro leaves
- ¼ cup chopped green onions



Preparation Time : 10
minutes

In food processor or blender, purée mayonnaise, water, 1/4 cup Almond Accents, chili sauce, soy sauce, sesame oil and ginger until smooth and creamy. Cook noodles according to package directions, drain and rinse in cold water. Drain again thoroughly. Toss noodles and bell pepper with dressing until evenly coated. Transfer to serving dish or 6 plates. Sprinkle with cilantro, green onions and remaining Almond Accents.

Serves 6

Nutrition Information Per Serving: 264 calories; 8 g fat; 0 mg cholesterol; 417 mg sodium; 42 g carbohydrate; 7 g fiber; 7 g protein

For more great recipe ideas, visit www.almondaccents.com.