



RECIPE 2

SVG

PREP TIME

4

10 MIN

EASY HAWAIIAN STYLE SOMEN SALAD "LIGHT"

Great for Summer Party Salads

- 1 package of Japanese somen noodles boiled according to directions and chilled
- 1 small head of iceberg lettuce cut in small ½ inch slices
- 2 stalks of green onions sliced thin
- 1 cup of shredded chicken
- ½ cup kamaboko (fish cake)
- 2 T shoga (red ginger)

DIRECTIONS

- For sauce use 1 cup of Light Sesame Dressing and 3 T to 4 T soy sauce
- Put the dressing and soy sauce in a jar with a tight lid and shake well.
- In a large sushi style plate place the iceberg lettuce. Put the chilled somen noodles on top of the lettuce. Sprinkle chicken, green onions, kamaboko, and shoga.
- Sauce can be put on entire salad or individual portions.