

## Festive Noodle Salad

Cook noodles according to the direction on the package, then rinse under cold running water, drain, and set aside. Remove large stems from watercress and remove tips and strings from snow peas. Parboil vegetables individually in lightly salted water, then remove, cool under running water, drain, and set aside. (Cook lighter flavored vegetables first. For example, boil carrots for 1 minute, then snow peas for 30 seconds, broccoli for 3 minutes, and finally, watercress for 20-30 seconds.) Chop noodles into 1½ - 2-inch lengths and place in a bowl. Chop watercress and add to noodles along with carrots.

For dressing, combine miso, tahini, orange juice, and lemon juice in a blender or suribachi. Just before serving, mix dressing with noodles, carrots, and watercress and place on a platter in a mound. Arrange snow peas around the edge of the mixture. Place a few broccoli florets on the center of the mound and the rest around the edge.

### **Preparation List:**

**Serves 4**

- 1 package somen or bifun noodles
- 1 carrot, cut in matchsticks
- about 20 snow peas
- several broccoli florets
- 1 bunch watercress

### **DRESSING:**

- 2 tablespoons white miso
- 2 tablespoons tahini
- juice of 1-1½ oranges(1/3 cup)
- 1 tablespoon lemon juice
- 1 heaping tablespoon chopped scallion