

Enjoy this Thai-inspired, Southeast Asian Noodle Salad, a perfect light meal or side dish. This flavorful dish features Tavolini Spaghetti, crisp broccoli slaw, and a tantalizing blend of creamy peanut butter, soy sauce, and Sriracha sauce. Topped with roasted peanuts and fresh parsley, this noodle salad is a unique blend that customers will love.

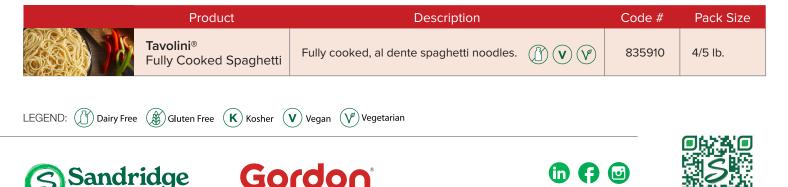


## Ingredients:

- 1 lb. Fully Cooked Tavolini Spaghetti #835910
- 10 oz. Broccoli Slaw Mix
- <sup>1</sup>/<sub>4</sub> cup extra-virgin olive oil
- <sup>1</sup>/<sub>4</sub> cup rice vinegar
- 3 tbsp. agave
- 3 tbsp. creamy peanut butter

## Instructions:

- 2 tbsp. soy sauce
- 1 tbsp. Sriracha sauce
- 1 tbsp. fresh ginger
- 2 tsp. minced garlic
- <sup>3</sup>⁄<sub>4</sub> cup roasted unsalted peanuts
- ¼ cup fresh parsley
- 1. In a large bowl, combine the pasta, broccoli slaw mix, olive oil, vinegar, agave, peanut butter, soy sauce, Sriracha, ginger, garlic, peanuts, and parsley.
- 2. Toss to coat.
- 3. Plate and serve immediately.





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