

HOT ASIAN NOODLE SALAD



Stir-fried Asian-style noodles combined with shredded cabbage and edamame; all tossed in a savory sesame-ginger soy sauce for a quick and flavorful hot entree.



Ingredients:




- 6 oz. Brickman's Asian Style Noodle Salad (#116307)
- 2 oz. Sautéed Napa Cabbage/Carrots
- 2 oz. Sesame Ginger Dressing
- 1 oz. Edamame
- 1 tsp. Toasted Sesame Seeds

Instructions:

1. Warm noodle salad and vegetables in a pan with half of the ginger dressing.
2. Transfer to the bowl and top with edamame and sesame seeds.
3. Provide a small portion of extra dressing on the side.

Featured Packaging: EP-BL24NFA (Vanguard® 24 oz. Noodle Bowl)

- **Benefit:** Made from renewable molded fiber like sugarcane or bamboo, these bowls are ideal for high-volume foodservice operations looking for cost-effective, eco-friendly hot-food vessels.

Product	Description	Code #	Pack Size
 Brickman's® Asian Style Noodle Salad	Red peppers, garlic, green onion, soy sauce, rice vinegar, ginger, and sesame oil combine for a bright, fresh flavor.	  116307	2/5 lb. Container

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

