



## Asian-Inspired Bowl

Makes 4 Servings

For The Peanut Dressing:

1 Cup	Mayonnaise
1 Each	Lime, Juiced
1 Each	Orange, Juiced
1 Tbs.	Rice Vinegar
1 Tbs.	Sesame Oil
1½ Tbs.	Soy Sauce
2 Tbs.	Peanut Butter
2 Tbs.	Brown Sugar
1 tsp.	Garlic, Minced
1 Tbs.	Ginger, Peeled and Minced
2 Tbs.	Green Onions, Roughly Chopped
2 Tbs.	Cilantro, Roughly Chopped

For The Bowl:

10.5 Oz. Bag	Asian Slaw Mix (Chopped Salad Mix)
1/4 Cup	Peanut Dressing
5.29 Oz. Bag	Glass Noodles
To Cover	Boiling Water
2 Tbs.	Sesame Oil
1 Cup	Rice Select Royal Blend Rice Blend
2 Cups	Vegetable Stock
2 Cups	Daikon Radish, Peeled, Cut Julienne
2 Cups	Carrots, Peeled, Cut Julienne
2 Cups	Edamame, Shelled and Blanched
½ Each	European Cucumber, Sliced on Bias ¼" Thick
To Garnish	Green Onions, Cut on Wide Bias
To Garnish	Bamboo Smoked Sesame Seeds

Method:

- Combine all of the ingredients for the peanut dressing in a food processor, and process until smooth



- Place the glass noodles in a bowl and cover with boiling water
- Allow to sit until the noodles are al dente
- Drain and rinse with cold water, drain again
- Place the noodles back in the bowl and toss with hot sesame oil
  
- Place the rice and the vegetable stock in a small sauce pan
- Bring to a boil, then reduce to a simmer
- Allow to cook until all of the stock has been absorbed
- Fluff with a fork
  
- Combine the Asian slaw mix and the peanut dressing in a mixing bowl, and mix until the slaw is thoroughly coated
- Divide the slaw among 4 large bowls
- Place the dressed glass noodles on top of the slaw
- Evenly divide the cooked rice, daikon radish, carrot, edamame and cucumber between the 4 bowls, placing them on top like spokes in a wheel
- Garnish the top with the green onions and sesame seeds