



ALPHA OMEGA

Crab & Spring Pea Noodle Salad

Chef Jesse McQuarrie
Executive Chef/President, Mission Kitchen + Bar

Yield: Serves 4-6

Salad

Ingredients:

- 8 oz. package rice vermicelli noodles/ blanched
- 8 oz. Dungeness crab meat
- 8 oz. snow peas/ blanched and sliced
- 1 bunch cilantro, washed and chopped
- 1/2 cup chopped peanuts

Method:

- Toss all ingredients in a bowl and mix with vinaigrette (recipe below) to taste.

Vinaigrette

Ingredients:

2 tbsp. ginger, minced
1 tbsp. garlic, minced
2 tbsp. soy sauce
1/2 cup rice vinegar
1/2 cup lime juice
1/4 cup sugar
6 shakes of fish sauce
1 tbsp. sesame oil
1 cup soy oil

Method:

- Whisk together the first seven ingredients. Slowly stream in oils, whisking until well emulsified.

Enjoy!