

CUCUMBER and NOODLE SALAD

SERVES 4 / 45 MINUTES

Intensely flavorful Chinese sausage is worth seeking out for this salad. If you can't find it, bacon also pairs well with the sweet cucumbers and peanut dressing.

- 10 oz. dried Chinese-style noodles (lo mein or chow mein)* or spaghetti
- 3 or 4 Persian cucumbers (about 5 in. long) or 10 oz. English or Armenian cucumbers
- 6 tbsp. reduced-sodium soy sauce
- 4½ tbsp. unseasoned rice vinegar
- 3 tbsp. each toasted sesame oil and old-fashioned peanut butter
- 1 tbsp. dark molasses
- 1½ cups (7 oz.) thinly sliced *lop chong** (Chinese sausage) or ¾ cup chopped bacon
- 1 cup roughly chopped cilantro
- ½ cup sliced fresh basil leaves
- 3 cups loosely packed salad greens
- ¼ cup chopped roasted salted peanuts

1. Cook noodles according to package instructions until just tender (or longer, if you prefer a softer texture that absorbs sauce more easily). Drain, rinse well with cool water, and set aside. Cut cucumbers into ½- by 1½-in. pieces. Set aside.
2. Whisk together soy sauce, vinegar, oil, peanut butter, and molasses in a large bowl; set aside.
3. Lightly brown sausage in a large frying pan over medium-high heat, stirring, 3 to 4 minutes. Drain on paper towels.
4. Add drained noodles to peanut butter sauce, tossing to coat, then add sausages, cilantro, basil, and about two-thirds of cucumbers. Line 4 wide, shallow bowls with salad greens and add pasta. Top with remaining cucumbers and sprinkle with peanuts.

*Find at well-stocked grocery stores, Asian markets, and [amazon.com](https://www.amazon.com).

PER SERVING 726 Cal., 54% (396 Cal.) from fat; 25 g protein; 44 g fat (11 g sat.); 62 g carbo (4.6 g fiber); 1,950 mg sodium; 9.1 mg chol.

Recipes by JERRY ANNE DI VECCHIO

