

**TOTAL TIME**

35 minutes

PREP TIME

10 minutes

COOK TIME

25 minutes

SERVES

2-4

COOKING LEVEL

Easy

RECIPE | PEPPERS

THAI PASTA SALAD

**INGREDIENTS**

1 cup Pure Flavor® Aurora Bites™ Mini Peppers, deseeded, and cut lengthwise into quarters
2 cups broccoli, cut into mini florets
1 cup onions, diced
½ cup cilantro leaves, chopped
6 ounces spaghetti
2 tbsp. olive oil
2 cloves garlic, minced
1 tsp. hot chili sauce
2 tbsp. lemon juice
1 tbsp. fish sauce
2 tbsp. hoisin sauce
2 tbsp. soy sauce
Salt and pepper, to taste

DIRECTIONS

1. Cook pasta according to package instructions. During the last minute, add in the broccoli.
2. In the meantime, you can cook the vegetables and prepare the dressing.
3. Heat olive oil in small non-stick skillet, sauté onions until slightly soften. Add in garlic and continue to sauté until fragrant. Add in mini peppers and cook until slightly softened. Remove from heat, add in remaining ingredients to finish making the sauce. Add salt and pepper to taste.
4. When the pasta and broccoli is ready, add them to the skillet and stir well. Stir in cilantro leaves.
5. Served at room temperature or chilled.

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