

### **Oriental Smoked Salmon Pasta Salad**

(Serves 4-6)

#### **Salad:**

9 ounces fresh or 5 ounces dry Japanese pasta, cooked, drained and cooled

1 cup chopped fresh spinach leaves

2 mandarin oranges, peeled and sectioned

2 Tbsp. chopped green onion

1 cup pea pods, blanched and drained

1/4 cup chopped green pepper

2 Tbsp. chopped fresh cilantro

Two 4-ounce pouches of Canadian Select smoked salmon

#### **Dressing:**

1/2 cup rice wine vinegar

1 Tbsp. Tamari

1 Tbsp. sesame oil

1-1/2 Tbsp. toasted sesame seeds

1 tsp. brown sugar (optional)

2 Tbsp. grated fresh ginger

#### **Preparation:**

Combine all dressing ingredients and set aside.

Combine pasta, spinach leaves, oranges, onion, pea pods, green pepper and cilantro. Toss with dressing. Line four salad plates with lettuce leaves and divide pasta mixture among the plates. Top each serving with 2 ounces of smoked salmon and serve. [www.canadiansselect.com](http://www.canadiansselect.com)