



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

THAI BEEF NOODLE SALAD

½ CUP REDUCED-SODIUM SOY SAUCE	12 OUNCES UNCOOKED SPAGHETTI
½ RICE WINE VINEGAR	1 CUP FRESH BROCCOLI, CUT UP
3 TBSP ORANGE JUICE	1 CUP FRESH SNOW PEAS
3 TBSP CANOLA OIL	1 CUP JULIENNED SWEET RED PEPPER
1 TBSP SESAME OIL	½ CUP THINLY SLICED CELERY
2 GARLIC CLOVES, MINCED	1 CUP JULIENNED ZUCCHINI
2 TSP GROUND GINGER	1 POUND BONELESS SIRLOIN STEAK, COOKED & CUT INTO THIN STRIPS
1 TSP PEANUT BUTTER	2 TBSP TOASTED SESAME SEEDS
¾ TSP SALT	
½ TSP CAYENNE PEPPER	

FOR DRESSING, COMBINE FIRST 10 INGREDIENTS IN A BLENDER, COVER AND PROCESS UNTIL BLENDED. COOK SPAGHETTI ACCORDING TO PACKAGE DIRECTIONS; DRAIN AND PLACE IN A LARGE BOWL. ADD THE BROCCOLI, SNOW PEAS, RED PEPPER, CELERY, ZUCCHINI AND COOKED BEEF. ADD DRESSING AND TOSS TO COAT. COVER AND REFRIGERATE FOR AT LEAST 2 HOURS. JUST BEFORE SERVING, SPRINKLE WITH SESAME SEEDS. SERVES 8

Enjoy with a glass of

MONTICELLO VINEYARDS ESTATE GROWN CABERNET FRANC

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