

<u>Chinese Napa Salad</u>	x6	x14
serves: 10-12	60-72	140-168
<i>Salad</i>		
1 head Chinese cabbage or Napa, chopped	6 hds	14 hds
2 bunches green onions, chopped	12 bnchs	28 bnchs
<i>Crunchies</i>		
¼ C oleo	3 stks	7 stks
2T sesame seeds	¾ c	1 ¾ c
½ C slivered almonds	3 c	7 c
2 pkg. Raman noodles, broken into pcs.	12 pkg	28 pkg
<i>Dressing</i>		
¼ C vinegar	1 ½ c	3 ½ c
½ C sugar	3 c	7 c
¾ C oil	4 ½ c	10 ½ c
¼ C soy sauce	1 ½ c	3 ½ c
Mix salad ingredients. Place crunchies ingredients in skillet or oven and brown. Boil dressing ingredients 1 min. and cool. To serve, mix all ingredients at last minute.		

<u>Lemon Chive Noodles</u>	x10	x20
serves: 6	60	120
Salt		
1 pound whole-wheat fettuccine	10 lbs.	20 lbs.
2 cups chicken stock	20 c	40 c
1 tablespoon extra-virgin olive oil	5/8 c	1 ¼ c
2 lemons, zested and sliced	20	40
1/2 cup tamari sauce (or soy sauce)	5 c	10 c
1 bunch chives, chopped into 1-inch lengths	10 bnchs	20 bnchs
Freshly ground black pepper		
Hot sauce, optional		
Bring a large pot of salted water to a boil add the pasta and cook until just shy of al dente. Drain.		
While pasta water comes to a boil, heat the stock, oil, sliced lemon and tamari sauce and allow to reduce over medium-high heat, about 7 to 8 minutes. Toss cooked pasta with sauce for 1 to 2 minutes to absorb flavor, add in reserved zest and chives then serve as first course or a side dish. Spice it up with pepper or hot sauce to pass at table.		