

# Egg Roll Pasta Salad

A delicious combination of al dente mafalda pasta, cabbage, carrot, edamame, onion, red bell pepper, and water chestnuts in a tamari soy vinaigrette.

## EGG ROLL PASTA SALAD BOWL

- 1 lb. ground turkey, beef, or pork, cooked, drained, and cooled
- 5 lbs. *Mrs. Gerry's Egg Roll Pasta Salad*
- 4 oz. (about 1 cup) peanuts, coarsely chopped
- Hoisin sauce, optional

In a large bowl toss together cooked and cooled ground meat and *Mrs. Gerry's Egg Roll Pasta Salad*. Sprinkle with chopped peanuts. Drizzle with hoisin sauce if desired. Chill to 33° to 39° F before serving.



- As a main dish salad stir in your choice of cooked and cooled chicken, pork, or beef. Top with wonton strips.
- For a vegetarian main dish, stir in chopped fried tofu or other plant-based protein.

