



www.simplyorganicfoods.com

Preparation time

15 minutes

Cooking time

10 minutes

Ease of preparation

easy

Curried Asian Salad

- 8 ounces dry capellini or other thin noodle
- 1/2 cup sliced shiitake or other mushroom
- 1/2 cup thinly sliced red bell peppers
- 1/2 cup rice vinegar
- 3 tablespoons soy sauce
- 1 tablespoon vegetable oil
- 1/2 cup water
- 1 package of *Simply Organic® Red Pepper Curry Salad Dressing Mix*

Directions: Boil pasta in large sauce pan for 7 to 8 minutes (pasta won't be fully cooked), add in sliced vegetables and continue cooking until vegetables and pasta are fully cooked. In a medium bowl, stir vinegar, soy sauce, water and oil with the *Simply Organic® Red Pepper Curry Dressing Mix* package ingredients. When pasta and vegetables are fully cooked, drain and toss pasta and vegetables with liquid mixture. Serve warm.



Simply
Organic®

www.simplyorganicfoods.com

Preparation time

5 minutes

Ease of preparation

easy

Fruit Chutney

- 1 package of *Simply Organic® Apple Basil Salad Dressing Mix*
- 1 cup peeled and diced mixed fruit. If frozen fruit is used, try a bit of mixed fruit (cantaloupe, honeydew, grapes, strawberries, watermelon). If fresh fruit is used, we suggest using fruits such as bananas, strawberries and blueberries.
- 1 tablespoon red wine vinegar

Directions: In a medium bowl mash the fruit (can be done in a food processor). Add package of *Simply Organic® Apple Basil Dressing Mix* and vinegar, toss together with fruit. Chill and serve as a relish.

Tip: Try it with crackers or baguettes with cream cheese.