

ASIAN LEMON PEPPER FETTUCCINI

¼ cup rice wine vinegar
2 tbsp tamari
2 tbsp honey
1 tsp hot chili sauce
2 tsp ginger, peeled & minced or 2 tsp sliced ginger, minced
2 scallions, finely chopped
2 tsp sesame oil
8oz Lemon Pepper Fettuccini
Fresh squeezed lemon to taste
1 tsp lemon zest for garnish

Combine first 6 ingredients in a small bowl, mix well and set aside. Cook pasta al dente per package instructions, drain and toss with sesame oil. Add the reserved sauce mixture, toss gently, add lemon juice to taste. Toss again, garnish with lemon zest. Chill at least 1 hour and serve.

Serves 4 as an appetizer or side dish.

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