**Asian Zucchini Noodle Salad Recipe**

### Ingredients

* 3 to 4 zucchinis (1 1/2 pounds total)
* 1/2 teaspoon salt
* 1 1/2 cups thinly sliced and roughly chopped red cabbage
* 1 large carrot, grated (about 1 cup)
* 1/2 large red bell pepper, thinly sliced then cut into 1-inch segments
* 2 green onions, thinly sliced on the diagonal
* 1/2 bunch cilantro, chopped, leaves and tender stems (about 1/2 cup)

Dressing:

* 1/3 cup seasoned rice vinegar\*
* 2 tablespoons extra virgin olive oil
* 1 1/2 teaspoons dark roasted sesame oil
* 1 clove garlic, minced (about 1 teaspoon)
* Pinch of red pepper flakes

### Method

**1 Spiralize zucchini noodles:**Using a [spiralizer](http://www.amazon.com/s/ref%3Das_li_ss_tl?url=search-alias%3Daps&field-keywords=spiralizer&linkCode=sl2&tag=simplyrecip02-20&linkId=0c94a06cd20f557cef61536be913be71) or other spiral vegetable slicing tool, use the zucchini to make the zucchini noodles following manufacturer's directions. You should have 5 to 6 cups of "zoodles". Place in a colander set over a bowl and toss with salt. Let the noodles drain a bit of their excess moisture while you prep the other vegetables.

Many of the noodles are quite long, so you'll want to cut them up a bit with scissors to make them easier to toss with the other vegetables.

**2 Combine zucchini noodles with cabbage, carrot, bell pepper, onions, cilantro** in a large bowl.

**3 Make dressing:**Whisk together in a medium bowl the seasoned rice vinegar, olive oil, dark sesame oil, minced garlic, and red pepper flakes.

**4 Pour the dressing over the zucchini noodles and vegetables** and gently toss to combine.