

## CLAM SESAME LO-MEIN SALAD

- 1/2 cup Gourmet Sea Watch Clams, drained juice reserved for another recipe
- 1/2 lb Lo-mein noodles, cooked & chilled
- 1/4 cup Carrots shredded
- 1/4 cup Red cabbage, sliced
- 1/4 cup Red bell pepper, sliced
- 1/4 cup Scallions, sliced
- 1/4 cup Sesame Ginger Vinaigrette
- Sesame seeds garnish, toasted

1. In a large mixing bowl, toss together the Gourmet Sea Clams, lo-mein noodles, carrots, red cabbage, red bell pepper, scallions and sesame ginger vinaigrette.
2. Garnish with reserved sesame seeds.

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Entrees</a> , <a href="#">Lunch</a> , <a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">Asian</a>
<b>Category</b>	<a href="#">Bowls</a> , <a href="#">Salads</a> , <a href="#">Seafood</a>
<b>Serving Size</b>	2