

# Pea Tendril Vegan Pasta Salad with Orange, Ginger, and Sesame Dressing

## Ingredients

- ½ lb. dried small pasta
- ¼ small red cabbage (about 2 cups), chopped into strips
- 2-3 cups pea tendrils, chopped into bite sized pieces
- 2 scallions, chopped finely
- A few sprigs of fresh parsley, chopped
- 1/3 cup slivered or chopped almonds
- 1 tbsp. sesame seeds

## For the Dressing:

- 3 tbsp. orange marmalade
- 2 tbsp. sesame oil
- 1 tbsp. olive oil
- 2 tsp. apple cider vinegar
- 2 tsp. soy sauce
- 1 tsp. ground dried ginger
- 1 clove of garlic, minced

## Steps

1. Bring a large pot of water to the boil, and cook the pasta as directed on the package. Once cooked, strain and place in a large mixing bowl.
2. Wash and chop the cabbage, pea tendrils, parsley, and scallions and add to the same large mixing bowl. In a small skillet, toast the almonds and sesame seeds on a medium-high heat, stirring frequently, until fragrant but not burnt. Add to the mixing bowl.
3. Add all of the ingredients for the sauce in a small jar, and shake well to combine. Pour over the pasta salad, and stir, covering all of the ingredients in the dressing. Serve immediately, or chill until serving.

