

## Oriental Linguine Salad

Level: Easy  
Serves: 12

Prep Time: 20 minutes  
Cooking Time: 10 minutes



- 1 (16 oz.) box linguine noodles
- 2 large Japanese cucumbers, seeded and sliced into 1-inch strips
- 1 (8 oz.) package imitation crabmeat, shredded or cut into bite-size pieces
- 1 (4 oz.) container taegu, cut into 1-inch pieces
- 1 (8 oz.) container fresh seasoned seaweed salad, roughly chopped (see Notes)
- $\frac{1}{2}$  to 1 (1.7 oz.) bottle Nori Komi Furikake (rice seasoning)
- 1 (12 fl. oz.) bottle Tropics Original Oriental Dressing Sesame Seed (optional)



Break the dry linguine in half and cook according to the box instructions plus one additional minute (you want a tender pasta, not al dente). Drain, rinse well under cold water to remove starch from the noodle's surface, drain again and set aside to cool.

When ready to serve, in a large bowl, mix the cooled linguine, cucumbers, crabmeat, taegu, and seaweed salad. Generously sprinkle  $\frac{1}{2}$  the bottle of furikake over the ingredients and mix well. Taste and add more furikake if needed. It's not necessary, but if desired, add the oriental dressing to your taste and mix well. Serve immediately.

### Notes:

- Seasoned seaweed salad is also sometimes called "ocean salad" or "goma wakame". You will find it in the refrigerated Asian food section of the supermarket. The brand I used was Hawaii's Favorite Seasoned Seaweed Salad imported by Hilo Fish Company, Inc. that I purchased at my local Costco store.
- Tropics Original Oriental Dressing Sesame Seed can be found at local CVS/Longs Drugs and Safeway stores. You may also purchase this dressing online at [www.tropics.net](http://www.tropics.net).

