

# *Good Eats* *Recipes*

## **Thai Beef & Noodle Salad**

### **What You Need:**

1 (9-ounce) package frozen French-cut green beans, thawed  
4 cups hot cooked linguine (about 8 ounces uncooked pasta)  
4 ounces sliced deli roast beef, cut into 1-inch-wide strips  
1/4 cup chopped fresh cilantro  
1/4 cup GOOD EATS plum sauce  
2 tablespoons lime juice  
1 tablespoon low-sodium soy sauce  
1/2 teaspoon pepper  
1/4 teaspoon salt

### **Directions:**

Steam beans, covered, 5 minutes or until crisp-tender. Rinse beans under cold water; drain. Combine pasta, beans, beef, and cilantro in a large bowl. Combine plum sauce and remaining ingredients in a small bowl. Add plum sauce mixture to pasta mixture, and toss to coat. Serve salad either at room temperature or chilled.