

PASTA CHIP BHEL

(adapted from [Naturallynidy](#))

for pasta chips:

1 cup cooked pasta (I used tortellini)
2 tbsp grapeseed oil
2 tsp black and white sesame seeds
1/2 tsp black pepper
salt to taste

for the salad:

1 cup mixed colors shredded cabbage or store-bought cole slaw mix
1/2 cup matchstick carrots (or shredded in food processor)
1/2 red bell pepper, finely diced
1/2 yellow bell pepper, finely diced
fresh cilantro leaves
2 tbsp grapeseed oil
2 tbsp soy sauce
1 tbsp sweet red chili sauce (I used Thai Kitchen)
1 tbsp black vinegar (or another vinegar of your choice)
1/2 tsp red chili flakes
juice of 1/2 lime (or to taste)
salt to taste
sesame seeds to serve

Turn the air-fryer to the highest temperature (mine is 390F). Mix the pasta with oil, sesame seeds, salt and pepper. Air-fry for about 10 minutes, until crispy and fragrant. If you don't have an air-fryer, roast in the oven at 400F for about 15 minutes. Let it cool in a single layer over paper towels.

In a large bowl where you will serve the salad, make the dressing by mixing all oil, soy sauce, red chili sauce, vinegar, and chili flakes. Whisk well, then add a little lime juice, taste, and see if you'd like more lime juice. Add the pasta chips and all other ingredients to the bowl, toss well and adjust seasoning with salt and pepper if needed. Let it sit at room temperature for about 15 minutes before serving, or longer in the fridge.

Add cilantro and more sesame seeds right before serving.