



SPICY THAI NOODLES

Servings: 4-6

Ingredients

- 12 ounces glass noodles
- 1/3 cup fish sauce
- 2 Tbsp. lime juice
- 1 large garlic clove, grated
- 1/2 cup rice wine vinegar
- 2 Tbsp. sugar
- 1 small red chili, finely minced (or 1-2 Tbsp. red chili flakes)
- 1/4 cup chili oil
- small seedless cucumbers, thinly sliced
- 1 cup carrots, julienned
- 1 cup soybean sprouts
- 1/4 cup roasted peanuts, lightly crushed
- 1 cup fresh cilantro leaves

Directions

1. Place glass noodles in a large heat-proof bowl and cover with boiling water. Allow to sit for 10-15 minutes or until noodles are softened.
2. Meanwhile, whisk fish sauce, lime juice, garlic, rice wine vinegar, sugar and chili together in a medium bowl. Add cucumbers and carrots and toss to combine. Let cucumbers and carrots “pickle” for at least ten minutes.
3. Drain noodles and return to large bowl. Add the bowl of cucumbers, carrots and liquid to the noodles and toss to combine.
4. Just before serving, toss the noodles with the soybean sprouts, peanuts and cilantro.

