

Thai Noodle Salad Bowl

Serves 6

Rice Noodle Salad

INGREDIENTS

- 5 oz rice noodles (vermicelli or flat noodles)
- 1/2 cup julienne cucumbers
- 1/4 cup julienne carrots
- 1/4 cup julienne red bell peppers
- 1/4 cup julienne jicama
- 1/2 cup chopped arugula or watercress
- 1/4 cup trimmed daikon radish sprouts
- 1/4 cup fresh chopped cilantro
- 1/4 cup roasted pumpkin or sunflower seeds (peanuts optional)

DIRECTIONS

1. Place rice noodles in a large bowl.
2. Pour boiling water over them, and let them soak for 3-5 minutes
3. Drain and cool with cold water.

Lime Vinaigrette Dressing

- 1 tbsp pureed lemon grass
- 1/4 cup fresh squeezed lime juice
- 1 tbsp minced ginger
- 1 tsp minced garlic
- 1 tbsp minced Thai Bird chili
- 3 tbsp palm sugar
- 3/4 cup vegetable oil

DIRECTIONS

1. In a blender or mixing bowl, place lemon grass, lime juice, ginger, garlic, Thai chili and palm sugar.
2. Mix well, then drizzle in oil to emulsify.

TO ASSEMBLE

1. Place all ingredients into a large mixing bowl and toss well.
2. Serve in individual bowls with chopsticks.

