

Thai Rice Noodle Salad

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Just made it up 5 minutes ago and its really good It can be served warm or cold toss again right before serving
Do not overcook the noodles

Ingredients

- - 1 (8 ounce) package dried rice noodles - 1 tablespoon olive oil - ¼ head romaine lettuce
- chopped - ¼ red bell pepper
- diced - ¼ cup chopped red onion - 3 green onions
- chopped - ¼ cucumber
- diced - 2 tablespoons chopped fresh basil
- or to taste - 2 tablespoons chopped fresh cilantro
- or to taste - 1 (1 inch) piece fresh ginger root
- minced - ¼ jalapeno pepper
- seeded and minced - 2 cloves garlic
- minced - ½ cup olive oil - ¼ cup rice vinegar - ¼ cup soy sauce - ¼ cup white sugar - 1 lemon
- juiced - 1 lime
- juiced - 1 teaspoon salt - ¼ teaspoon ground turmeric - ¼ teaspoon paprika

Instructions

1. Fill a bowl with boiling water; add rice noodles. Cover bowl and let sit until noodles are softened
2. about 10 minutes. Drain. Add 1 tablespoon olive oil and toss to coat. Mix romaine lettuce
3. red bell pepper
4. red onion
5. green onions
6. cucumber
7. basil
8. cilantro
9. ginger root
10. jalapeno pepper
11. and garlic with rice noodles. Whisk 1/3 cup olive oil
12. rice vinegar
13. soy sauce
14. white sugar
15. lemon juice
16. lime juice
17. salt
18. turmeric
19. and paprika together in a bowl; pour over rice noodle mixture and toss to coat.