

Spicy Rice Noodle Salad

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

The first time I had a spicy cold rice noodle salad it wasn't the bold flavors that caught me by surprise but the strange and addictive texture

Ingredients

- - 1 (6.75 ounce) package thin rice noodles - 1/2 cup seasoned rice wine vinegar - 3 tablespoons fish sauce - 3 cloves garlic
- minced - 1 tablespoon Asian chili paste (such as sambal oelek)
- or more to taste - 1 teaspoon brown sugar - 1/4 teaspoon salt - 4 green onions
- chopped
- and more to garnish - 1 cup carrots
- cut into thin matchsticks - 1/2 cup chopped fresh herbs (basil
- mint
- and cilantro) - 1/2 cup chopped peanuts
- and more to garnish - 1 teaspoon sesame oil - 6 grilled boneless
- skinless chicken thighs (Optional) - 1/4 cup Fresno chile peppers
- cut into rings (Optional)

Instructions

1. Place noodles in a large bowl; cover with hot water. Stir and allow to soak until softened
2. about 15 minutes. Drain and rinse thoroughly. Combine vinegar
3. fish sauce
4. garlic
5. chili paste
6. brown sugar and salt in a bowl. Add 4 green onions
7. carrots
8. basil
9. mint
10. and cilantro. Stir in noodles
11. 1/2 cup peanuts
12. and sesame oil; toss to coat. Set aside for flavors to absorb
13. 30 minutes. Top servings with grilled chicken and Fresno chiles; garnish with green onions and peanuts.