

## Rice Noodle Salad with Veggies and Peanuts (salad)

**Prep:** 20 mins. **Cook:** 5 mins. **Serves:** 4–6

### Ingredients

#### Noodle Salad

- 8 oz. thin rice vermicelli noodles
- 1 c. shredded carrots, cut into matchsticks
- 1 c. English cucumber, thinly sliced
- 1 c. shredded red cabbage
- ½ red bell pepper, thinly sliced into matchsticks
- ½ c. fresh mint leaves, chopped
- ¼ c. Thai basil, torn
- ½ cup roasted peanuts, roughly chopped

#### Vietnamese-Style Vinaigrette

- ¼ cup fresh lime juice
- 3 T. fish sauce
- ¼ c. hot water
- 3 T. brown sugar
- 2 T. ginger, minced
- 3 T. rice wine vinegar
- 1 T. vegetable or canola oil
- ½ tsp. red pepper flakes, optional



### Instruction

1. **Prepare the noodles:** Bring a medium pot of water to a boil and remove from heat. Add rice noodles and soak for 6-8 minutes. Drain and rinse under cold water until completely cool. Drain well and transfer to a bowl.

2. **Make the vinaigrette:** In a small bowl, whisk together lime juice, fish sauce, water, sugar, rice vinegar, oil, garlic, and red pepper flakes until the sugar dissolves. Taste and adjust seasonings as needed.

3. **Build the salad:** Place noodles in four large bowls. Add carrots, cucumber, cabbage, bell pepper, mint, and basil.

Pour about ¾ of the dressing over the salad and gently toss until everything is coated.

Top with grilled chicken and chopped peanuts, then drizzle with the remaining dressing. Serve and enjoy!