



Thai Rice Noodle Salad



Prep 20 m Ready In 30 m

Recipe By: christinadavis

"Just made it up 5 minutes ago and it's 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 | 2 cloves garlic, minced |
| 1 tablespoon olive oil | Sauce: |
| 1/4 head romaine lettuce, chopped | 1/3 cup olive oil |
| 1/4 red bell pepper, diced | 1/4 cup rice vinegar |
| 1/4 cup chopped red onion | 1/4 cup soy sauce |
| 3 green onions, chopped | 1/4 cup white sugar |
| 1/4 cucumber, diced | 1 lemon, juiced |
| 2 tablespoons chopped fresh basil, or to taste | 1 lime, juiced |
| 2 tablespoons chopped fresh cilantro, or to taste | 1 teaspoon salt |
| 1 (1 inch) piece fresh ginger root, minced | 1/4 teaspoon ground turmeric |
| 1/4 jalapeno pepper, seeded and minced | 1/4 teaspoon paprika |

Directions

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

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- good - use 1 pepper
- use 1 full inch of lime