

Noreen's Kitchen

Cold Thai Noodle Salad

Ingredients

2, 6 ounce pkg dry ramen noodles (Not Top Ramen)	1 tablespoon garlic, minced
1/4 cup soy sauce	1 tablespoon toasted sesame oil
1/4 cup Thai sweet chili sauce	2 tablespoons lime juice
1/4 cup seasoned rice vinegar	2 tablespoons fish sauce
2 tablespoons sugar	2 green onions chopped
1 tablespoon fresh grated ginger	1/2 cup red bell pepper, finely chopped
	1 tablespoon toasted sesame seeds (optional)

Step by Step Instructions

Prepare noodles by placing in water that has been boiled and turned off. Leave noodles in hot water until they float. Separate with a fork or chopsticks to evenly cook them. Drain and set aside.

Combine remaining ingredients in a bowl large enough to accommodate both the dressing and the noodles.

Whisk dressing ingredients together well.

Toss warm noodles in dressing making sure to coat all the noodles completely.

Serve warm or cold.

Any leftovers should be placed in an airtight container in the refrigerator and eaten within 3 days.

Enjoy!