



# Glass noodle salad

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 4 bundles of mung bean / glass noodles
- 250g snow peas
- 2 medium carrots
- 1 knob ginger
- 8 cloves garlic
- 1 large onion
- 4 tbsp canola oil

## Sauce

- 1 tbsp dark vinegar
- 3 tbsp light soy
- 1 tbsp sesame oil
- 2 tbsp sugar
- 1/4 cup rice wine
- 1 tsp salt or chicken / veg stock powder

## Garnish

- 1/4 cup coriander
- 1/4 cup thai basil or vietnamese mint

## Instructions

- Soak the noodles in tap water and set aside.
  - Combine sauce ingredients and set aside.
  - Chop coriander and basil and set aside.
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- Thinly slice the onion, mince garlic, grate ginger, grate carrot coarsely and slice snow peas into matchsticks or slivers.
  - Roughly cut glass noodles into 3-inch lengths with kitchen scissors. Drain noodles in a colander. Set aside.
  - Heat canola oil on high until oil starts to shimmer, but not smoke. Add onion, fry until translucent. Add garlic and ginger and fry until garlic just turns golden.
  - Add carrot and snow peas and stir fry for 30 seconds. Add sauce and mix for another 30 seconds.
  - Add noodles and toss to coat all the noodles in the sauce.
  - Top with coriander and basil garnish and serve.

Serves 4-6\*optional: Add handfuls of beansprouts and enoki mushrooms with the noodles for extra crunchy goodness