

RECIPE | CUCUMBERS

ORGANIC VERMICELLI SALAD



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INGREDIENTS

For the Dressing

- 1/3 cup rice wine vinegar
- 3 tbsp organic cane sugar
- 1 ½ tbsp fish sauce
- 1 tsp chili flakes
- 2 garlic cloves, minced

For the Salad

- 1 Pure Flavor® Organic Long English Cucumber
- 4-5 oz uncooked organic rice vermicelli noodles
- 2 cups organic carrots, julienned
- ½ red onion, sliced thin
- 1 cup fresh organic mint
- 1 cup organic basil, chopped
- 1 tbsp olive oil (optional)

DIRECTIONS

1. Add the dressing ingredients to a small saucepan, simmer for 5 minutes. Pour into a bowl and place in the fridge to cool.
2. Cook the noodles according to directions.
3. Place drained rinsed noodles in a large bowl and mix with veggies and herbs.
4. Toss well with chilled dressing and herbs.



TOTAL TIME

30 minutes

PREP TIME

20 minutes

COOK TIME

10 minutes

SERVES

4

COOKING LEVEL

Easy