



VIETNAMESE RICE NOODLE SALAD

-  **Prep:** 10 minutes
-  **Cook:** 10-15 minutes
-  **Serves:** 2

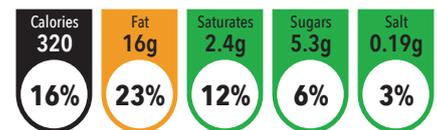
INGREDIENTS:

- 150g folded rice noodles
- 75g trimmed green beans, cut into 3
- 1 tbsp toasted sesame oil
- 2 tbsp Chinese rice vinegar
- ½ tsp **LoSalt**
- 1 carrot, coarsely grated
- 4 spring onions, shredded
- 1 red chilli, deseeded and finely sliced
- ½ x 28g pack coriander, leaves only
- 25g roasted unsalted peanuts

METHOD:

1. Place the noodles in a large bowl with the beans and pour over enough boiling water to cover, cover with clingfilm and leave for 15 minutes until the noodles are tender, drain well.
2. Meanwhile, in another large bowl, mix together the oil, vinegar and **LoSalt**, stir in the carrot, spring onions, chilli, coriander and drained noodles and beans. Serve warm or cold scattered with peanuts.

Each serving contains



of your guideline daily amount

COOKS TIP:

Try adding cooked king prawns.