



## Recipes

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### Glass Noodles

Serves 6

#### Ingredients:

12 oz. Saifun (bean thread) Noodles \*can be found in the Asian section of most supermarkets  
1.5 oz. (1/2 cup) Green Onions chopped  
0.3 oz. (1/4 cup) Basil chiffonade  
0.5 oz. (4 tsp) Sesame Oil  
0.8 oz. (4 tsp) Rice Vinegar  
1/2 tsp. Salt

#### Directions:

1. Soak the Saifun noodles in warm water for 15 minutes until softened. Strain the noodles from the water and put them into a pot of boiling water. Cook until soft, about 1 to 2 minutes. Strain from the hot water and cool in a cold water bath. Drain well.
2. Combine the remaining ingredients with the cooked noodles.