



## 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.

