



Recipes

MISSIONFOODSERVICE.COM

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.