

# Thai Glass Noodle Salad

Takes 10 mins | Serves 4

GF NF\* SF\* OF

**This stunningly simple salad takes just 10 minutes, is packed full of fresh Thai flavours, and is naturally gluten free and low cal. Thai cooking couldn't get easier!**



- 1 c shiitake mushrooms, sliced
- 200 g glass/mung bean noodles
- 10 cherry tomatoes, halved
- ½ red onion, thinly sliced
- 3 cloves garlic, minced
- 3 red chilli, finely sliced (optional)
- ½ c roasted cashews
- 1 handful fresh mint leaves
- 1 handful fresh coriander
- micro sprouts, to garnish

## Sriracha Sauce

- ½ c sriracha / sweet chilli sauce
- ½ c soy sauce
- juice of 2 limes/lemons
- ¼ c coconut sugar (or to taste)
- pinch sea salt

- 01** Cook shiitake mushrooms in boiling water for 3 minutes. Drain and set aside.
- 02** Cook glass noodles in the same boiling water for 3-5 minutes. Drain and set aside to cool.
- 03** In a large bowl, add the cooked glass noodles, shiitake mushrooms, cherry tomatoes, red onion, garlic and chilli.
- 04** In a small bowl, combine the sriracha sauce, soy sauce, coconut sugar, lime/lemon juice and salt. Stir until the sugar dissolves, then pour over the noodle mix and toss together until well combined.
- 05** Add the mint, coriander, and cashews to the noodles, reserving some for garnish, and gently toss again. Serve in bowls garnished with micro sprouts and reserved cashews.

\* See the Notes section inside Cooking School for dietary substitutions, tips, and more.