



NOODLE SALAD WITH SPRING ROLLS

69200– MINH® .88 OZ SPRING ROLL



INGREDIENTS

AMOUNT

MINH® .88 oz Spring Roll

3pc

Red Bell Pepper

1 cup

Cucumber

1 tbsp

Carrots

½ cup

Bean Sprouts

½ cup

Rice Noodles

1 pk

Lettuce

2 tsp

Mint Leaves

Lime

1 tsp

Nuoc Cham

1 tbsp

PROCEDURES/PREPARATION

1. **Preheat** fryer to 350°F.
2. **Bring** 6 cups of water to boil.
3. **Cut** vegetables and set aside.
4. **Once** the water is boiling, pour it over rice noodles in a large bowl.
5. **Cover** bowl and let steep for five minutes, or until the noodles are tender. Drain thoroughly.
6. **Fry** the spring rolls according to package instructions. Remove and place on paper towels to drain and cool 2 minutes.
7. **Place** lettuce into bowl, top with noodles, garnish with vegetables and then top with Nuoc Cham and lime segments.
8. **Once cool** enough to handle, cut each spring roll into 3 pieces.
9. **Arrange** 9 spring roll pieces around the noodles on the salad bowl. (Internal temps should reach 165°F)
10. **Pour** Nuoc Cham over entire salad, top with fresh basil and mint, and serve.