



THAI

SEASONED RICE NOODLES

Servings: 6

INGREDIENTS

- 1 Tbsp. canola olive oil blend
- 2.5 Tbsp. fresh cilantro
- 1 Tbsp. minced ginger root
- 1 Tbsp. lime juice
- 9.6 oz pad thai rice noodles
- 1.5 Tbsp. soy sauce
- 3 Tbsp. sweet chili sauce
- 2.5 qt. tap water

INSTRUCTIONS

1. In a mixing bowl add the soy sauce, chili sauce, oil, ginger, cilantro and lime juice. Whisk until combined.
2. Bring water to a boil and add rice noodles. Turn off burner and stir rice noodles in hot water for 4 minutes, until noodles are soft.
3. Once noodles are tender, drain and toss with the chili sauce mixture. Transfer to serving vessel and hold hot for services at 140° F.

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