



Main Ingredients

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| 1 package Thin Rice Noodles / Maifun | 1 cup Fresh Basil (thinly sliced) |
| ½ head Lettuce (chopped) | 1 cup Cilantro (chopped) |
| 2 medium Carrots (cut into matchsticks) | 1 cup Green Onions (sliced) |
| 1 Cucumber (peeled & cut into matchsticks) | ½ cup Salted Roasted Peanuts (finely chopped) |
| 1 cup Fresh Mint Leaves (thinly sliced) | 1-2 Lime (wedges) |

Toasted Sesame Dressing

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| ¼ cup Rice Vinegar | 2 Tbsp. Toasted Sesame Oil |
| 1 Tbsp. Citrus Juice (orange, lime or lemon) | 3 Tbsp. Olive Oil |
| 2 tsp. Tamari or Soy Sauce | |

Directions

- 1** Cook the noodles to package directions. When they are done, drain the noodles and run them under cold water until they are cool to the touch. Set aside.
- 2** While that is going down, you should get all your veggies and herbs ready and make your dressing.
- 3** To make your dressing, pour All the ingredients into a jar and shake the shit up. Taste and add more of whatever the fuck you think it needs.
- 4** To serve, pile a large mound of noodles in the center of each plate. Arrange the lettuce, veggies and herbs around the mound while leaving a good amount of the noodles exposed. Drizzle the dressing on both the noodles and lightly around the vegetables and herbs, then sprinkle the peanuts all over that delicious bitch. Serve with lime wedges.