

Garden Chef Asian Rice Noodle Salad with Thai Chile

½ Cup	Extra-virgin olive oil
¼ Lime	Juiced, freshly squeezed
¼ Cup	Mirin
4 Tsp	Toasted sesame oil
1 Tbsp	Soy sauce
2 Tsp	Hot chilies, such as Thai
8 oz	Rice noodles
2	Firm avocados, diced
1	Ripe mango, peeled and diced
2 Tbsp	Fresh basil, leaves torn
1/3 Cup	Dry roasted and salted peanuts, roughly chopped
1 Tsp	Sea salt
1	Lime for garnish

Mix the olive oil lime juice, mirin, sesame oil, soy sauce, chilies and 1 teaspoon salt in a bowl.

Prepare noodles according to package directions, drain and rinse with cold water to stop the cooking. When completely cool, use kitchen shears to cut the noodles into bite-sized pieces.

In a large bowl, gently toss the avocado, mango, and basil with the dressing and noodles.

Just before serving, top with chopped peanuts and a wedge of lime.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Amanda Dew Manning