

## Hot Sour Noodle Salad Recipe

### Ingredients:

200 g thin rice noodles  
Small bunch fresh coriander (cilantro)  
2 tomatoes, seeded and sliced  
130 g baby corn cobs, sliced  
4 scallions, thinly sliced  
1 red capsicum, seeded and finely chopped  
Juice of 2 limes (calamansi)  
2 small fresh green chilies, seeded and finely chopped  
2 teaspoons granulated (fine) sugar  
115 g toasted peanuts, chopped  
2 tablespoons soy sauce  
Salt or fish sauce to taste

### Method:

Bring a large pan of lightly salted water to the boil. Snap the noodles into short lengths, add to the pan and cook for 5 minutes. Drain, then rinse under cold water and drain again. Set aside a few coriander leaves for the garnish. Chop the remaining leaves and place them in a large serving bowl. Add the noodles to the bowl, with the tomato slices, corn cobs, scallions, capsicum, lime juice, chilies, sugar and toasted peanuts. Season with the soy sauce, then taste and add a little salt or fish sauce if you think the mixture needs it. Toss the salad lightly but thoroughly, then garnish with the reserved coriander leaves and serve immediately.

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