

Yum Woon Sen: Thai glass noodle salad

Total time **30 min mins** 20 mins preparation time 10 mins cooking time

Nutritional facts (per portion):
1,161 kJ / 277 kcal

Fat: **10.8 g** Protein: **12.8 g**
Carbohydrates: **32.6 g**

INGREDIENTS

2 portion(s)

100 g	chicken or pork, minced
50 g	mung bean glass noodles
60 g	red onion
60 g	celery
60 g	mushrooms
6	cherry tomatoes
3	sprigs of coriander
0.25	red chilli
4 tbsp	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u>
3 tbsp	fish sauce
1 l	water

PREPARATION

Step 1

50 g mung bean glass noodles - **60 g** red onion - **60 g** celery - **60 g** mushrooms - **6** cherry tomatoes - **3** sprigs of coriander - **0.25** red chilli
Soak the glass noodles in lukewarm water until softened. Slice the red onion into 3 mm slices. Remove the strings from the celery and slice diagonally into 3 mm pieces. Cut the mushrooms into bite-sized pieces. Slice the cherry tomatoes horizontally. Roughly chop the coriander. Thinly slice the red chilli into rings.

Step 2

4 tbsp Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **3 tbsp** fish sauce
In a large bowl, combine the Kikkoman Lemon Ponzu and fish sauce. Add the sliced chilli from step 1 and mix well. Set aside.

Step 3

1 l water - **100 g** chicken or pork, minced
Bring the water to a boil. Add the minced meat and cook while breaking it apart with a spoon or spatula. Once fully cooked, strain the meat and add it immediately to the dressing from Step 2. Skim any foam from the cooking water to allow the soaked noodles from step 1 to absorb the savoury meat flavour. Use the same water to boil the glass noodles for 4 min. Add the mushrooms (from step 1) 1 min before the noodles are done. Add the sliced red onion (from step 1) 15 seconds before draining to briefly blanch it. Drain everything well.

Step 4

Add the noodles, mushrooms and onion to the bowl containing the meat and dressing while the ingredients are still warm. Add the celery and cherry tomatoes from step 1, then toss well to combine. Leave to stand for 30 min to allow the flavours to develop, or serve immediately if preferred. Transfer to a serving plate and top with the chopped coriander from step 1.