

# THAI PLUM NOODLE SALAD

Fresh plum seems to be a surprise ingredient in an Asian-inspired noodle salad. But the two have met before! Plum sauce, also known as duck sauce, is commonly found in noodle bowls and stir fries.

*by Corporate Chef Kurt Kwiatkowski*

**Featured Food:** Plums

**Yield:** Serves 4

## Ingredients

3 T. unseasoned rice vinegar	1 Fresno chile pepper, thinly sliced, not seeded
1 T. fresh squeeze lime juice	½ lb. rice noodles
2 T. fish sauce	½ c. rough chopped cilantro
1 T. honey	½ c. rough chopped mint
3 firm red plums, cut into 1/2-inch chunks	½ c. rough chopped Thai basil
½ c. thinly sliced red onions	

## Preparation

Mix the rice vinegar, lime juice, fish sauce, and honey together and then add the plums, onions, and pepper. Let marinate for minimum of 30 minutes.

Cook noodles according to package instructions, then shock them (plunge in ice water) to stop the cooking process.

Mix together the fresh herbs.

Toss the noodles with half the herb mixture then with the fruit/vinaigrette. Top with a generous amount of fresh herbs before serving. Pairs well with salmon (pictured), pork, or duck.