



Cold Noodles with Crunchy Tahini Corn Slaw

2 servings

20 minutes

Ingredients

113 grams Rice Vermicelli Noodles (dry)
2 tbsps Tahini
1 1/2 tsps Maple Syrup
1/2 Lime (medium, juiced)
Sea Salt & Black Pepper (to taste)
2 cups Purple Cabbage (thinly sliced)
1 Carrot (medium, julienned)
1/2 cup Corn (cooked)
2 tbsps Cilantro (chopped)

Directions

- 1 Cook the noodles according to the package directions. Drain, rinse under cold water, and set aside.
- 2 In a large bowl, whisk together the tahini, maple syrup, lime juice, salt, and pepper. Add a splash of water to thin the sauce if needed.
- 3 Add the cabbage, carrot, corn, and cilantro to the bowl and toss to combine. Divide the slaw and noodles evenly between bowls or plates. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is approximately one cup of noodles and one heaping cup of slaw.

More Protein: Add cooked protein of choice.

Additional Toppings: Top with sesame seeds and green onion.

More Flavor: Toss both the noodles and slaw in the dressing. Add additional dressing as needed.