

BEAN THREAD NOODLES WITH PICKLED VEGETABLES

4 SERVINGS *For the quick pickles, try using other crisp vegetables, such as radishes, celery, or fennel.*

- 6 oz. wide bean thread noodles**
- 1 small garlic clove, finely grated**
- ¼ cup fish sauce (such as nam pla or nuoc nam)**
- 3 Tbsp. fresh lime juice**
- 2 Tbsp. unseasoned rice vinegar**
- 1 Tbsp. sugar**
- 2 tsp. finely grated peeled ginger**
- ¼ tsp. freshly ground black pepper**
- 1 large daikon (Japanese white radish; about 1 lb.), julienned**
- 1 English hothouse cucumber, thinly sliced**
- 2 large carrots, peeled, julienned**
- ¼ cup vegetable oil**
- 1 cup torn fresh cilantro, divided**
- ¾ cup unsalted, dry-roasted peanuts, coarsely chopped, divided**

INGREDIENT INFO: Bean thread noodles and daikon can be found at Asian markets and some supermarkets.

Place noodles in a large bowl and add boiling water to cover. Let noodles soak until tender but not mushy, 15–20 minutes; drain. Rinse under cold water and drain well.

Whisk garlic, fish sauce, lime juice, vinegar, sugar, ginger, and pepper in another large bowl. Add daikon, cucumber, and carrots; toss to combine. Let sit 10 minutes.

Add noodles, oil, half of cilantro, and half of peanuts to bowl; toss to combine. Top salad with remaining cilantro and peanuts.

DO AHEAD: Vegetables can be pickled 2 days ahead. Cover and chill.