Uneek Creative Group®

Proof No: 1

☐ APPROVED ☐ APPROVED WITH CHANGES ☐ NEW PROOF

Date & Signature:

Thai Taste_Rice Vermicelli Noodle Nests

Size: 1:1

Colors: 6 + white

Cyan | Magenta | Yellow | Black | PANTONE PMS 265C | PANTONE PMS 219C | SUBSTRATE | TECHNICAL

NOTES: Substrate to be clear/transparent

310mm

265mm

Thai Taste

great taste 2017

RICE VERMICELLI NOODLE NESTS

NO ARTIFICIAL ADDITIVES

VEGAN

PERFECT FOR A STIR-FRY

Ingredients:

Rice flour (85%), water.

Suitable for vegans & vegetarians. Gluten Free.
No artificial colours, flavourings or preservatives.

Nutrition Information:

Typical Value	Per 100g
Energy	1449kJ/ 346kcal
Fat	0.8g
- of which saturates	0.3g
Carbohydrate	78g
- of which sugars	0.6g
Fibre	1.4g
Protein	7.0g
Salt	0.22g

Nutritionals based on contents, not the suggested recipe.

Store in a cool, dry place.
Once opened, use within 1 month.

Widely Recycled

EMPIRE BESPOKE FOODS

200ge

Best Before: See bag

Thai Taste is a registered trademark.
Specially manufactured in Asia for
Empire Bespoke Foods Ltd.
UK: Middlesex, UB5 6AG
ROI: Cork, T12 H1XY

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RECIPE: THAI RICE NOODLE SALAD

SERVES 2

COOKING INSTRUCTIONS

1. Soak the vermicelli noodles in a large pan of hot boiled water for 8-10 mins.
2. When soft, drain and rinse in cold water to stop cooking further. Do not reheat once cooled.

WHAT YOU NEED:

- 100g Thai Taste Vermicelli Rice Noodles
- 5 tbsp Thai Taste Sweet Chilli Sauce
- 2 Chicken Breasts (diced) or 200g Tofu (sliced)
- 1 Large Onion (finely sliced)
- 1 Large Carrot (fine stick cut)
- Chunk of Cucumber (diced)
- A Few Leaves of Fresh Mint (chopped)
- Glug of Vegetable Oil
- Whole Lime (squeezed)
- 2 Fresh Red Chillies (deseeded and finely chopped)
- 2 Cloves of Garlic (finely chopped)

RICE VERMICELLI NOODLE NESTS

Noodles are one of the main components of Thai cuisine, used in both hot and cold dishes.
Our vermicelli rice noodles are light, naturally gluten-free and easy to use. Ideal in soups, salads and stir-fries.

Discover a world of truly authentic, flavourful and mouth-watering recipes on **www.ThaiTaste.co.uk**

@ThaiTasteUK

HOW TO COOK IN SIMPLE STEPS:

1. Cook the noodles as per the instructions above.
2. In a medium pan, heat the oil. Sweat the onions and garlic then remove from the pan. Fry off the chicken or tofu until lightly browned then add back in the onion mix.
3. Add the chilli dipping sauce, stir and cook thoroughly.
4. In a large bowl, add the noodles, cooked chicken (or tofu) mix, lettuce, mint, carrots, lime juice, red chillies and mix well. Season as desired.

Chef's Touch! Enjoy with sprinkle of crushed toasted peanuts and coriander!

(20mm) 80mm 85mm 62mm 83mm