

Cabbage Noodle Salad

Adapted from the [New York Times](#)

Ingredients

- ½ small green cabbage, finely shredded (about 4 cups)
- 4 ounces rice vermicelli, soaked in water brought off the boil for 2 minutes then rinsed with cold water
- 1/2 cup chopped roasted peanuts (more to taste)
- 1 cup chopped cilantro
- 1 serrano or jalapeno chile, minced (to taste)
- 2 teaspoons oil
- 2 eggs
- 3 tablespoons oil, divided
- 2 large garlic cloves, finely minced
- 2 tablespoons minced ginger
- ½ teaspoon red pepper flakes
- 3 tablespoons seasoned rice vinegar
- 1 tablespoon fresh lime juice
- Salt to taste

Directions

1. Place the cabbage in a bowl and cover with ice water. Set aside while you prepare the remaining ingredients.
2. Transfer noodles to a bowl. Drain the cabbage and add to the bowl, along with the peanuts, cilantro, and chile(s). Toss together.
3. Beat one of the eggs in a bowl and season with salt to taste. Heat 1 teaspoon of the oil in an 8-inch nonstick skillet over high heat, or in a wok, and add the egg. Swirl the pan and let the egg spread out in a thin pancake. Lift the edges of the pancake to let egg run underneath. It should cook through quickly. Flip over and cook for a few seconds on the other side, then remove from the heat. Repeat with the other egg. Roll up the pancakes and cut in thin strips. Add half the egg shreds to the noodles and set the other half aside.
4. Heat 1 tablespoon of the oil over medium heat in the same skillet or wok in which you cooked the eggs and add the garlic, ginger, a pinch of salt, and the red pepper flakes. Cook, stirring, until fragrant, about 1 minute. Transfer to a bowl. Allow to cool slightly. Add the rice vinegar, the lime juice and the remaining 2 tablespoons of oil and whisk together. Taste and add salt. It should be somewhat salty.
5. Toss with the noodle mixture. Transfer to a platter or a wide bowl, sprinkle the remaining egg shreds over the top, and serve.