

## Spicy Seafood Noodle Salad

Serves: 4-6

### Ingredients

- ½ pound dry rice noodles
- ½ cucumber, shredded
- 1 small carrot, shredded
- 1 cup picked cilantro leaves
- ½ cup chopped fresh mint
- 6 cloves garlic, minced
- 4 Thai chilis, minced
- 1/8 cup fish sauce
- 1 ½ tbsp granulated sugar
- 1 lime, juiced
- 1 can [Crown Prince Natural Lump White Crab Meat](#), drained
- 1 can [Crown Prince Natural Whole Baby Clams in Water](#), drained
- 1 can [Crown Prince Natural Skinless & Boneless Alaskan Pink Salmon](#), drained and flaked



### Directions

Place rice noodles in a mixing bowl. Rinse with hot tap water and soak rice noodles until soft, about 20-30 minutes. In a small pot, bring 4-6 cups of water to a boil. Drain the rice noodles but keep in the mixing bowl. Pour boiling water into the mixing bowl with rice noodles. Leave rice noodles in the water for about a minute or two and drain well. Rinse with cold water and drain well. Combine all ingredients and mix well. Serve cold.