

THAI STYLE SPICY PRAWN & NOODLE SALAD

Serves 4

INGREDIENTS:

150g rice vermicelli
¼ cucumber
4 spring onions, finely chopped
Juice of 1 lemon and 1 lime
2 tsp caster sugar
2 tbsp light soy sauce
1 tsp fish sauce
1 stick lemon grass
1 red bird's eye chilli, de-seeded and finely chopped
1 shallot thinly sliced
16 large cooked king prawns, peeled with tails on

DIRECTIONS:

Soak vermicelli in boiling water for 5-8 minutes, drain, refresh under cold water then leave to drain again

With a vegetable peeler, create stripes along the length of the cucumber. Cut in half lengthwise & scoop out seeds. Thickly slice into half moon shapes.

Add the spring onion to the cucumber and set aside.

In a small bowl, mix together the lemon & lime juice, sugar, soy sauce and fish sauce.

Cut the lemongrass in half lengthwise, shred very finely and add to the dressing with the chilli and shallot.

Toss noodles with cucumber, spring onions prawns and chopped coriander in a large bowl then stir in dressing.

PREPARATION TIME:

15 minutes

COOKING TIME:

6 minutes