thai style vermicelli salad

**Equipment:**
chopping board, knife, measuring spoons & cups, sieve, bowls, salad spinner, wok

**Ingredients:**
- 150gms dried vermicelli noodles
- hot water from kettle
- 50 gms cashews or sunflower seeds
- 1 spring onion
- 1 carrot
- 10 thai basil leaves
- 5 coriander stalks & leaves
- a squeeze of lemon/lime juice
- a dash of fish sauce
- soy sauce
- 1 chilli - optional

**Method:**
Place vermicelli in a mixing bowl and cover with hot water. Soak for about 6 minutes (until 'al dente') then very carefully tip into a sieve. Rinse with cold water, and leave to drain. Put a splash of olive oil in a wok, then fry cashews (or sunflower seeds) until golden brown and crunchy. Allow to cool. Finely chop coriander, basil and spring onion, (and chilli if using) and put in a large bowl. Grate carrot. Add to bowl, along with the drained vermicelli. Squeeze in lemon juice and fish sauce and stir through salad. Taste, then add more if needed. Stir through cashews/seeds and serve.