

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.