

# PRAWN & VERMICELLI NOODLE SALAD



## Prawn & Vermicelli Noodle Salad

Serves 1

### Ingredients

1 tablespoon brown sugar  
2 garlic cloves, minced  
2.5cm ginger, minced  
1 red chilli, deseeded and finely chopped  
2 tablespoons fish sauce  
1 lime for the juice  
150g peeled and cooked prawns  
100g vermicelli noodles  
1 cucumber, about 200g, peeled into ribbons  
10 mint leaves, roughly chopped  
Small bunch of coriander leaves, roughly chopped  
2 tablespoons cashew nuts, crushed

In a bowl, add the vermicelli noodles with boiling water until covered and soak for 5 minutes. Drain and run with cold water. Set aside.

In a separate bowl, dilute brown sugar with 50ml of boiling water. Add garlic, ginger, red chilli, fish sauce and lime juice. Give a good mix.

Add the prawns in the mixture, mix it well and then add the noodles and cucumber. Run through with forks to mix it well.

Transfer the mixture on to serving plate and sprinkle mint leaves, coriander leaves, cashew nuts and chilli flakes. Ready to serve.

Follow @ChefNormanMusa on his social media

