

Vietnamese Vermicelli Salad

Season: anytime

Serves: 30

Recipe source: The kind Cook

Fresh from the garden: mint

Spicy, sour, fragrant, crunchy, simple and delicious. This salad packs a punch!

<p>Equipment: Large silver mixing bowl Medium silver mixing bowl Small bowl to mix dressing Scissors Strainer Grater Cooks knives Juicer Measuring spoons</p> <p>4 serving bowls 4 serving tongs</p>	<p>Ingredients: 1 pack of vermicelli rice noodles 1 large red capsicum, core removed, seeds out and very finely sliced 1 red onion, thinly sliced 2 carrots, peeled and cut into matchsticks or grated a handful of spring onion, washed, sliced into thin strips 1 cucumber, cut in half length ways and sliced 1 bunch of mint, washed and roughly chopped a good handful of sweet basil, washed and gently torn 1 pkt of Changs crunchy noodles (garnish)</p> <p>For the dressing 2 limes, juiced ¼ cup rice wine vinegar 1 small red chilli, halved and finely sliced 2 lemon grass stems, finely sliced. 1 tablespoon of soft brown sugar 5 kaffir lime leaves, roughly chopped</p>
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What to do:

1. Combine all the dressing ingredients together in a small bowl until they are well combined and set aside.
2. Add all vegetables sliced or chopped into a large bowl.
3. Soak the vermicelli noodles in hot water for 4minutes. Refresh them in cold water and drain them. Grab handfuls of the noodles and roughly chop them with scissors. Shorter noodles make the salad easier to eat.
4. Combine the noodles with the rest of the ingredients (except for the crunchy noodles).
5. Add the dressing to the noodles mixture and stir well to combine.
6. Garnish with the crunchy noodles and serve.