

Vietnamese Noodle Salad with Shrimp & Herbs

INGREDIENTS

SALAD

2 oz thin rice noodles
1/2 cucumber, slice thin
1/2 cup matchstick carrots
1 handful fresh mint, chopped
1 handful fresh cilantro, chopped
1/2 head romaine lettuce, sliced thin
6 oz whole cooked shrimp

DRESSING

Juice of 1 lime
1 tbsp fish sauce
1 tbsp light brown sugar
1 small red or green chile
1 clove garlic, grated

INSTRUCTIONS

Bring medium pot of water to boil. Cook rice noodles until tender. Drain and set aside.

Combine dressing ingredients in a small bowl. Whisk until blended well. Use more or less chile based on your heat preference.

In a large bowl arrange noodles, cucumber, carrots, chopped herbs, lettuce, and shrimp. Toss with dressing and serve.

*If meal prepping, reserve dressing until ready to serve. Makes 2 servings.

From the cookbook Fresh & Easy by Jane Hornby