

## Vietnamese Noodle Salad with Shrimp & Herbs

### 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 or iceberg 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

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

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