

vermicelli noodle salad

Source: Angel Munro Serves: 35 tastes

EQUIPMENT/ UTENSILS	INGREDIENTS
Chopping Board x2 Santoku Knife x 2 metal bowl and fork Garlic press juicer Measuring spoons Large mixing bowl Jar to shake salad dressing 6 serving bowls 6 dessertspoons and forks	1 packet of vermicelli noodles 2 carrots peeled and grated ½ a cucumber sliced first lengthways and then into half-moons 3 spring onions, washed and chopped finely A few handfuls of salad greens washed and dried 100g of edamame 1 small bunch of coriander washed dried and chopped finely 1 sprig of Vietnamese mint washed dried and chopped finely SALAD DRESSING ¼ cup olive oil ¼ rice vinegar 1 tbsp brown sugar 1 tsp of sea salt 1 garlic clove, minced with garlic press Juice of ½ lemon ½ chilli deseeded and chopped finely 2 tbsp of fried shallots to serve

METHOD: WHAT TO DO

- Soften the vermicelli noodles in a large bowl by covering with boiling water and soaking for 3-4 minutes or until tender. Rinse under cold water, drain, and add to a large bowl.
- Wash and spin salad greens and roughly chop
- Add the carrots, salad greens, cucumbers, edamame, spring onions and chopped herbs to the noodles.
- In a glass jar fitted with a lid, mix together the salad dressing ingredients by shaking it till combines. Pour 3/4 of the dressing over the noodles and toss to coat. Add more dressing if desired.
- **Distribute salad** evenly among 6 white ceramic dessert bowls and serve with a spoon and fork. Top with fried shallots.