**Vietnamese Vermicelli Salad**

**Ingredients:**

125g rice vermicelli

3 spring onions, sliced thinly

1 red capsicum, sliced thinly

1 green capsicum, sliced thinly

1 cucumber, halved lengthways and sliced thinly

1/3 cup Vietnamese mint, washed and chopped

1/3 cup coriander, washed and chopped

2 table spoons fried shallots

**Dressing**

¼ cup soy sauce

2 table spoons lime juice

2 table spoons water

1 table spoon brown sugar

**What to do:**

1. Place vermicelli in a large bowl and cover with very hot tap water, stand until just tender.
2. Using food safe scissors, cut vermicelli into random lengths.
3. Place dressing ingredients in a screw top jar and shake well.
4. Combine salad in a large bowl toss gently with dressing and serve garnished with fried shallots.