

# 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



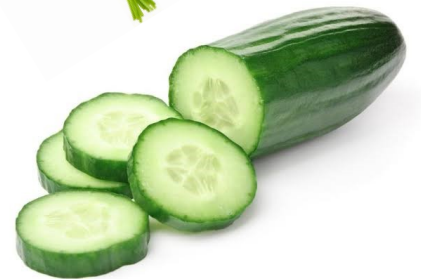
## Dressing

1/4 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.

