

Rice Vermicelli Salad Recipe

Ingredients:

100 g dried rice vermicelli
1 cup bean sprouts, trimmed
1 small handful mint leaves, sliced
1 small handful Thai basil leaves, sliced
1 small handful coriander (cilantro) leaves
1/2 Lebanese cucumber, seeds removed, cut into thin batons
100-120 ml nuoc cham (classic Vietnamese dressing - refer Vietnamese recipes)

Scallion oil:

1 tablespoon vegetable oil
2 scallions, finely sliced

Method:

Place the rice vermicelli in a bowl and cover with boiling water. Leave to soften for 5-7 minutes. Drain, refresh under cold water and drain again. Transfer noodles to a large bowl, add remaining salad ingredients and mix well. To make the scallion oil, heat oil in a wok over high heat, then add scallions and a pinch of salt.

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