

Spicy Mungbean Noodle Salad Recipe

(Yam Wun Sen Recipe)

Ingredients for dressing: Serves 4

1 tablespoon thinly sliced coriander root
1 thinly sliced bulb of pickled garlic
1 thinly sliced chili
2 tablespoons vinegar
2 tablespoons sugar
1 teaspoon salt

Ingredients for salad:

2 cups short lengths of scalded mungbean noodles
½ cup thin slices of boiled pork
½ cup thin slices of boiled pork liver
½ cup thin slices of boiled prawn
½ cup thinly sliced onion
1 cup 1-inch lengths of celery
1 tomato cut into thin wedges
1 lettuce plant
¼ cup crisp-fried dried shrimps

Method:

To prepare the dressing, pound the coriander root, pickled garlic and chili well in a mortar. Place this mixture in a pot, add the vinegar, sugar and salt and heat. When the mixture comes to a boil, remove from the heat and allow to cool. As for the salad, mix the noodles, pork, liver, prawns, onions and celery. Add the dressing and toss gently; then add the tomato. Place the salad on a bed of lettuce and sprinkle with the fried dried shrimps.

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