

Idiot's Kitchen Recipe – Asian Noodle Salad with Shrimp

Recipe from idiotskitchen.com – Adapted from Hot Thai Kitchen



Ingredients:

8 oz. rice or bean thread noodles – I prefer a slightly thicker noodle similar to spaghetti or linguini

1 pound large shrimp, peeled & deveined

2 green onions, finely chopped

2 ribs celery, finely chopped

1 jalapeno or Thai pepper, seeded and finely chopped

1 cup cherry tomatoes (or more), cut in half

1 cup shredded carrots

¼ cup fresh mint, chopped

¼ cup fresh cilantro, chopped

¼ cup fresh basil, chopped

2 Tablespoons fish sauce

2½ Tablespoons lime juice (from about 1½ large limes)

2 teaspoons sugar

Soak 8 ounces of rice or bean thread noodles in a bowl of warm water while you prepare the other ingredients.

Finely chop 2 green onions, 2 ribs of celery, and 1 seeded jalapeno or other hot pepper. Cut 1 cup (I use more) of cherry tomatoes in half. Place the chopped vegetables in a large bowl, add 1 cup shredded carrots, and set aside.

Finely chop ¼ cup each fresh mint, fresh cilantro, and fresh basil and set aside until the very end of the recipe.

In a small bowl, make the dressing by combining 2 Tablespoons fish sauce, 2½ Tablespoons fresh lime juice, and 2 teaspoons sugar. Whisk to combine and dissolve the sugar.

Bring a large pot of water to a boil then add 1 pound of peeled and deveined large shrimp. Cook the shrimp quickly, only about 2 minutes, until they are vibrantly pink and their edges just start to curl. Scoop the shrimp out of the water (reserve the water for the noodles) and set aside.

Drain the noodles from their soaking water and add them to the pot of boiling water used to cook the shrimp. Cook the noodles quickly, only 3-4 minutes depending on their thickness until they are tender and translucent. Note: glass or bean thread noodles will be almost clear while rice noodles stay more whitish in color.

Drain the noodles in a colander shaking out any excess water. If your noodles seem overly clumpy or sticky, you can lightly rinse them in cool water and drain again. Add the noodles and shrimp to the bowl of vegetables.

Pour the dressing over the noodles. The dressing will sink through the noodles into the bottom of the bowl where you can toss it again to coat the veggies. Add the chopped herbs when the noodles have cooled slightly and toss to combine.

Note: Depending on your type and size of noodle, you might find that 8 oz. is just right, too many, or too few noodles. Some noodles expand greatly when cooked and others do not. Since they cook in minutes, you can always add more if needed. Please add or subtract noodles as you see fit for your salad until you know how your particular noodles will cook.

Let stand for at least 15 minutes for the flavors to combine then toss again and serve. May be served at room temperature or made ahead and chilled.

Makes 4 servings and is great leftover.

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