



Vietnamese Noodle Salad

Chelsea Goodwin Author of \$10 Meals

20 minutes

Serves 6

INGREDIENTS

Dressing

- 5 tablespoons caster sugar
- $\frac{1}{4}$ cup (60 ml) fish sauce
- 2 tablespoons rice wine vinegar
- finely grated zest and juice of 1 lime
- 2 cloves garlic
- $\frac{1}{2}$ –1 teaspoon sriracha

TO SERVE

Mint and coriander leaves
Lime wedges

SALAD

- 200 g vermicelli rice noodles
- $\frac{1}{2}$ wombok (Chinese cabbage), finely sliced
- $\frac{3}{4}$ cup mint leaves, roughly chopped
- $\frac{1}{2}$ cup coriander leaves, roughly chopped
- 2 large carrots, coarsely grated or julienned
- $\frac{1}{2}$ large continental cucumber, thinly sliced or julienned
- $\frac{1}{2}$ large red capsicum, thinly sliced
- 2 green onions, thinly sliced
- 2 cups shredded roast chicken



Summer Afternoons
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DIRECTIONS

1. Place noodles in a large, heatproof bowl and cover with boiling water. Set aside and allow noodles to soften for 7-10 minutes.
2. Combine dressing ingredients with 3 tablespoons water in a medium bowl or jug. Stir together well until the sugar dissolves.
3. Finely slice the wombok, roughly chop the mint and coriander, grate the carrot, slice the cucumber, capsicum and green onions. Add to your largest salad bowl, one at a time. Shred the chicken then add it in and toss gently to combine.
4. Once the noodles are soft, drain them into a colander and rinse under cold running water until cool. Give them a bit of a squeeze to remove as much water as possible. Add the noodles to the salad and toss until evenly combined.
5. Divide among bowls, top with fresh herbs and serve with lime wedges. Allow each person to dress their own salad at the table according to their taste.



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