



PRAWN VERMICELLI SALAD

YOU NEED:

- 100g bean vermicelli, soaked
- 150g prawns, shelled
- 100g French beans, sliced thinly
- 1 shallot, sliced thinly
- 2 red chillies, sliced thinly
- fresh coriander leaves for garnish
- 30g dried prawns, soaked and squeezed dry
- 2 cloves of garlic, sliced thinly
- oil for frying
- 1 ½ tbs lemon juice
- ½ tsp sugar
- 3 tbs water
- 1 tbs light soya sauce
- 1 tsp chilli powder or to taste

TO DO:

Fry dried prawns and garlic until crisp. Drain off the oil. In a pot of water, boil fresh prawns and beans until just cooked. Place vermicelli in boiling water until it turns transparent. Drain immediately.

In a bowl, make the dressing by mixing lemon juice, sugar, water, and light soya sauce. Add dried prawns and garlic. Toss the vermicelli, prawns, and beans with the dressing. Separate into two lunch boxes. Garnish with sliced shallot, chilli and coriander leaves. Serve cold.

SERVES: 2
RECIPE: HOLIDAY FUN!