



Shrimp Noodle Salad

This is a light, refreshing salad with complex flavors. Don't be tempted to leave out any of the ingredients as all are necessary to create the complexity of the dish.



Make a dressing by combining all the ingredients in a small bowl. Whisk well.

Soak the noodles in hot water until they are soft. Drain the noodles, then plunge them in a saucepan of boiling water for 1 minute. Drain, rinse under cold running water, and drain again well.

In a large bowl, combine the noodles with the shrimp, green pepper, cucumber, tomato and shallots. Lightly season with salt and pepper, then toss with the dressing.

Spoon the noodles onto individual plates, arranging the shrimp on top. Garnish with a few cilantro leaves, and serve at once.

Cellophane noodles are made from ground mung and are commonly called bean thread, transparent noodles or glass noodles. Dried noodles must be soaked in hot water before cooking. Don't confuse cellophane noodles with rice noodles. They are available from ethnic markets if you can't find them on the "Asian" aisle of your supermarket.

- 4 ounces cellophane noodles
- 16 cooked shrimp, peeled
- 1 small green bell pepper, seeded and cut into strips
- 1/2 cucumber, cut into strips
- 1 tomato, cut into strips
- 2 shallots, finely sliced
- salt and freshly ground black pepper
- cilantro leaves, to garnish

For the dressing

- 1 tablespoon rice vinegar
- 2 tablespoons fish sauce
- 2 tablespoons fresh lime juice
- pinch of salt
- 1/2 teaspoon grated fresh ginger
- 1 lemon grass stalk, finely chopped
- 1 red chili, seeded and finely sliced
- 2 tablespoons coarsely chopped mint
- few sprigs tarragon, coarsely chopped
- 1 tablespoon snipped chives