

# Asian cucumber, prawn & chilli noodle salad



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Preparation 30 mins | Serves 4

This salad is delicious served for an easy breezy light summer lunch or entrée.

200g rice vermicelli noodles  
1 small Iceberg lettuce  
3 Lebanese cucumbers  
500g cooked medium-king prawns, peeled and deveined  
1 cup bean sprouts, trimmed  
1 cup coriander leaves  
 $\frac{2}{3}$  cup Thai basil leaves  
2 green onions (shallots), trimmed and thinly sliced  
 $\frac{1}{4}$  cup roasted cashews, chopped  
Lime wedges and sliced long red chilli, to serve

### Chilli jam dressing:

$\frac{1}{8}$  cup Asian chilli jam or sweet chilli sauce  
1 tsp fish sauce  
 $\frac{1}{4}$  cup lime juice

**STEP 1** Cook rice noodles in a saucepan of boiling water following packet directions. Drain, refresh in cold water and set aside to dry.

**STEP 2** Remove central core from the lettuce. Hold lettuce in the palm of your hand, removed core-side up, under cold running water and as the lettuce fills with water separate the leaves. Drain, dry and place lettuce leaves in a plastic bag and chill until ready to serve.

**STEP 3** Using a julienne shredder or knife, shred cucumbers into long thin strips. Arrange cucumbers, prawns, bean sprouts, coriander and Thai basil on a large serving platter.

**STEP 4** Place noodles and green onions into a bowl. To make dressing, combine all ingredients in a screw-top jar. Drizzle dressing over noodles and gently toss. Serve prawn salad with noodle mixture, lettuce cups, cashews and lime wedges.