



SPOTLIGHT RECIPE

CHẠO TÔM WITH SPICY THAI BASIL VERMICELLI NOODLES

PICKLED RADISH SALAD, SUGARCANE SHRIMP

Originating from the Huế region of Central Vietnam, chao tôm was historically a sophisticated dish served in the imperial court. Today, it remains a popular choice for festive occasions, seasoned shrimp paste wrapped around a stick of fresh sugarcane.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

Shrimp

- 1 1/2 pounds shrimp, peeled
- 2 shallots, cut in half
- 1 tablespoon fish sauce
- 1 teaspoon sugar
- 4 cloves garlic
- 1 can of sugarcane, cut into 18 pieces
- 1/2 teaspoon white pepper

Vermicelli

- 8 ounces dried rice vermicelli
- 4 cups hot water
- 2 tablespoons lime juice
- 2 tablespoons fish sauce
- 1 daikon radish, julienned
- 1 large carrot, julienned
- 1 tablespoon rice vinegar
- 1 tablespoon brown sugar
- 2 each Thai chilies, minced
- 1 cup Thai basil, chopped

DIRECTIONS

Shrimp

Puree the shrimp, shallot, garlic, fish sauce, sugar and white pepper in a food processor until a coarse paste forms. Make 18 portions of the shrimp paste and wrap the shrimp paste around the sugarcane sticks.

Preheat the oven to 400 F.

Add the skewered shrimp to a sheet pan and cook for 8 to 10 minutes, turning occasionally until deeply browned and firm. Set aside for service.

Vermicelli

Add the dried rice vermicelli to boiling water for 3 to 5 minutes. Let soak for 3 minutes, and then drain the rice and rinse with cold water to stop the cooking.

Whisk together the lime juice, fish sauce, rice vinegar, brown sugar and Thai chilies. Add to the rice noodles and toss with the Thai basil, carrots and radish.

