

SPOTLIGHT RECIPE



VIETNAMESE RICE NOODLE SALAD BOWL WITH SHRIMP

- Bring a large pot of water to a boil. Combine the sugar and 2 tablespoons of hot water in a large bowl and stir until dissolved. Stir in the lime juice, garlic, chile and fish sauce; transfer 2 tablespoons of the dressing to a medium bowl and whisk in the vegetable oil. Add the shrimp and toss to coat; set aside.
- Add the rice noodles to the boiling water and cook as the label directs; drain, rinse with cold water and shake off the excess liquid. Add the noodles to the bowl with the remaining dressing. Add the lettuce, carrots, cucumber, cabbage, red and green peppers, herbs and roasted peanuts (optional). Toss to coat.
- Heat a grill pan over medium-high heat. Grill the shrimp until charred and cooked through, 2 to 3 minutes per side.
- Arrange the grilled shrimp over the noodles; serve with the lime wedges.

Ingredients

Servings: 4

- Water
- 3 tablespoons sugar
- 1/3 cup fresh lime juice (from 4 limes), plus wedges for serving
- 2 large cloves garlic, grated
- 1 red Thai bird or serrano chile pepper, thinly sliced (Remove seeds for less heat.)
- 1 tablespoon fish sauce
- 2 tablespoons vegetable oil
- 12 ounces large shrimp (about 16), peeled and deveined, tails intact
- One 8.8-ounce package thin rice noodles
- 1/4 head romaine lettuce, thinly sliced
- 2 large carrots, grated (about 2 cups)
- 1/2 English cucumber, halved lengthwise and thinly sliced
- 1/4 head napa cabbage
- 1/2 cup red pepper, julienned
- 1/2 cup green pepper, julienned
- 1/4 cup fresh cilantro, Thai basil and mint, roughly chopped
- 1/2 cup unsalted dry roasted peanuts, coarsely chopped (optional)