

Spicy cucumber, coriander & prawn noodle salad



Spicy cucumber, coriander & prawn noodle salad

Preparation about 30 minutes

Serves 4

- 150g dried pad Thai rice-stick noodles
 - 2 Lebanese cucumbers
 - 750g cooked king prawns, peeled, deveined and halved lengthways
 - 4 green onions (shallots), thinly sliced diagonally
 - 1 long red chilli, halved lengthways, deseeded and finely sliced
 - 1 cup coriander leaves
 - 1/2 cup small mint leaves
 - 1/3 cup roasted peanuts, chopped
- Extra coriander and mint leaves, to serve

Chilli coconut dressing

- 1/2 cup light coconut cream
- 1/4 cup sweet chilli sauce
- 1 1/2 tbs fish sauce

1. Place noodles in a large heatproof bowl. Cover with boiling water. Stand for 4–5 minutes until tender. Drain and place in a large bowl.
2. Using a vegetable peeler, thinly slice cucumbers lengthways (discard seeds). Add cucumbers, prawns, green onions, chillies, coriander, mint and peanuts to noodles.
3. To make chilli coconut dressing; combine ingredients in a bowl. Whisk until well combined. Drizzle dressing over prawn salad. Gently toss to combine. Spoon into serving bowls. Top with extra coriander and mint leaves and serve.



Cucumbers

- Supply few kilojoules (only 40 kJ/100g) and they come with a sprinkling of many minerals and vitamins.
- A good source of vitamin C, a vitamin that is vital to the body's defence against illness.
- Very low in sodium and so can help balance fluids that have added salt.

For fresh fruit and vegetable recipes visit
www.sydneymarkets.com.au

SYDNEY MARKETS

SYDNEY MARKETS

Neither whole nor part of this leaflet may be reproduced without written permission from Sydney Markets Limited. SUM08