

# Spicy cucumber, coriander & prawn noodle salad



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**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.

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