

Asian snake bean, herb & chilli salad



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Preparation 20 mins | Cooking 5 mins | Serves 4 as a side dish

This delicious salad is excellent served with barbecued fish or chicken.

- 1 bunch snake beans, trimmed and cut into 5-6cm pieces
- 150g snow peas, trimmed and halved lengthways
- 1 cup coriander sprigs
- ½ cup small Thai basil leaves
- ¾ cup mint leaves, torn
- 1 long red chilli, thinly sliced
- 50g baby Asian salad greens
- 1-2 tbs fried shallots, to serve

Chilli dressing

- 1 tbs liquid palm sugar or brown sugar
- 2 tsp fish sauce
- 2 tbs lime juice
- 2 tbs grape seed or rice bran oil
- 2 red bird's eye chillies, deseeded and finely chopped

STEP 1 Bring a saucepan of water to the boil over medium-high heat. Add snake beans, bring to the boil and cook for 2 minutes. Add snow peas and cook for 1 minute until bright green. Drain and rinse in cold water. Pat dry with paper towel.

STEP 2 In a large bowl, combine snake beans, snow peas, coriander, thai basil, mint, chilli and salad greens.

STEP 3 To make dressing, combine all ingredients in a screw-top jar. Shake until well combined. Drizzle dressing over the salad. Gently toss to combine and serve with fried shallots.