



THAI CUCUMBER, PRAWN & LETTUCE SALAD

Categoria: Unique dishes **Tempo di preparazione:** 10 minutes **Difficoltà:** molto facile



Ingredienti per 4

- 150g folded rice noodles
- 1 cucumber (350g)
- 1 round lettuce (200g), roughly shredded
- 350g cooked king prawns
- Juice 1 lime
- 2 tsp fish sauce
- 2 tsp light soy sauce
- 2 tsp toasted sesame oil
- 25g pack parsley, leaves only

Preparation time: **10 minutes**

Cooking time: **10 minutes**

Serves: **4**

Method

Cook the noodles according to pack instructions, drain and cool under cold water.

Meanwhile, make ribbons from the cucumber using a vegetable peeler, discarding the seed centre.

Place in a large bowl with the lettuce and prawns.

Whisk together the lime juice, fish sauce, soy and oil and toss into the salad.

Stir in the parsley and noodles to serve.

Cooks tip: Replace the round lettuce with Lollo Rosso or salad leaves of your choice.

