

# PRAWN AND AVOCADO THAI SALAD





## PRAWN AND AVOCADO THAI SALAD

Preparation time: 10 minutes

Cooking time: 2 minutes

Serves: 4

Difficulty: ★★

150g glass noodles  
800g cooked Tiger prawns, peeled  
and halved  
2 avocados, diced  
2 Lebanese cucumbers, seeded and  
cut into julienne  
4 eschalots, finely sliced  
1 cup bean sprouts, trimmed  
1 cup Chinese cabbage, finely  
shredded

½ cup cashews  
1 cup mixed Asian herbs  
2 Tbsp fish sauce  
2 Tbsp palm sugar  
1 Tbsp rice vinegar  
3 Tbsp lime juice  
2 cloves garlic, minced  
2 birdseye chillies, finely chopped  
1 stick lemongrass, very finely  
chopped

**1 Place** the noodles in a bowl and cover with boiling water for 2 minutes. Drain well, then mix gently with the prawns, avocado, cucumbers, eschalots, sprouts, cabbage, cashews and herbs.

**2 Mix** the fish sauce, palm sugar, vinegar, lime juice, garlic, chillies and lemongrass. Sprinkle over the salad and serve.