



Vietnamese Vermicelli Salad

Thin white vermicelli noodles are popular in many Vietnamese dishes – not least the multiple variations of this quick and healthy salad. Called bún in Vietnamese, they're made from rice (so gluten free for those who care) and they're popular in soups like bún riêu (a meat, tomato and tofu soup that's often served for breakfast) and rice paper rolls, as well as this delicious Vietnamese vermicelli salad called bún với rau thơm (literally vermicelli with herbs).

Serves 2 as a side dish



INGREDIENTS

- 100g rice vermicelli noodles (3½oz)
- 1 handful bean sprouts, tailed (about 60g/2oz)
- 1 small Lebanese cucumber, halved lengthways then sliced
- ⅓ cup sliced perilla leaves (shiso)
- Small handful mint leaves, sliced (about ¼ cup)
- 1 cup shredded butter or coral lettuce
- ¼ cup Sweet Fish Sauce
- 1–2 tablespoons Deep-Fried Shallots
- 1– 2 tablespoons Crushed Roasted Peanuts
- Pickled ground chilli, for serving

METHOD

1. Soak (or cook) noodles in boiling water for about 5 minutes, according to packet instructions.
2. Strain, rinse under hot running water and set aside in a colander to drain.
3. Meanwhile, place bean sprouts, cucumber, perilla, mint and lettuce in a large mixing bowl.
4. Pat noodles dry with a clean cloth and add to the bowl.
5. Add Sweet Fish Sauce and toss with your hands to combine well.
6. Transfer to a serving bowl or platter and garnish with shallots and peanuts.
7. Serve with chilli on the side.