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Watercress & Cucumber Salad

This salad is inspired by chef Mark jensen of Red Lantern Vietnamese restaurant. Vietnamese serve salad with almost every meal, sometimes tossed together like this one, sometimes just a platter of fresh leaves and herbs. Sweet Fish Sauce (nuoc mam cham) is always served either drizzled over the top, if it's a tossed salad, or alongside if it's a plate of greens.

Serves 2–4 as a side dish

INGREDIENTS

- ¼ bunch watercress (about 1 cup sprigs)
- 1 small Lebanese cucumber
- 1 small red onion
- 1 tablespoon Sweet Fish Sauce (20ml)

METHOD

1. Pick watercress sprigs, wash and dry well. Place in a mixing bowl.
2. Cut cucumber into quarters lengthways. Cut out and discard seeds, slice the rest and add to bowl.
3. Cut onion into fine slivers, add to bowl and toss to combine well.
4. Arrange on a serving plate and set aside until ready to serve.
5. Drizzle Sweet Fish Sauce over the salad and serve.

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