



Asian Seafood Vermicelli Salad



4 Servings



30 minutes

Ingredients :

- Rice vermicelli noodles
- Shrimp
- Crab meat
- Fish sauce
- Lime juice
- Sugar
- Garlic
- Red chili
- Fresh cilantro
- Mint leaves
- Bean sprouts
- Carrot
- Cucumber
- Roasted peanuts



Instructions :

1. Cook the rice vermicelli noodles according to package instructions , then drain and rinse with cold water .
2. Boil the shrimp until pink and cooked through , then peel and set aside .
3. Prepare the dressing by mixing fish sauce , lime juice , sugar , minced garlic , and chopped red chili in a small bowl .
4. In a large mixing bowl , combine vermicelli noodles , shrimp , crab meat , bean sprouts , shredded carrot , and sliced cucumber .
5. Pour the dressing over the salad and toss gently until everything is well coated .
6. Add chopped cilantro and mint leaves , then toss again lightly .
7. Let the salad rest for 10 minutes to allow the flavors to blend .
8. Garnish with roasted peanuts before serving .