



# 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.