

Phensiri Thai Cooking Class.

Yam Woonsen Spicy glass noodle salad

ingredients

80 grams minced pork or chicken

100 ml. water

1 and 1/2 tablespoon lime juice

1 tablespoon Thai pickled garlic brine

1 tablespoon fish sauce

3 red chili peppers, thinly sliced

1/2 teaspoon sugar

1/2 teaspoon roasted Thai chilli paste

2 shallots, thinly sliced

4-5 shrimp

40 grams dried glass noodles (Glass noodle need to soak in the water for 3 mins)

Preparation

1. Bring water to a boil, add in minced pork or chicken . When the pork is cooked, add in shrimp. When the shrimp turns pink, add the rest of ingredients.
2. Cook the glass noodles according to package direction by soak glass noddle in the water for 3 mins. Add the noodles to the pot, stir to combine. Serve immediately.

This dish of prawns and glass noodles can be served as a complete meal on its own or with additional side dishes. Add more chillis and shallots for more spicy.

