



Summer Roll Salad with Spicy Peanut Dressing

Serves 2-3

Ingredients

- 1 cup vermicelli rice noodles
- 8-10 shrimp, peeled and deveined
- 1 carrot, peeled and cut into thin matchsticks
- 1 cucumber, cut into thin matchsticks
- 1 small jicama* (or 1/2 of a larger jicama), peeled and cut into thin matchsticks
- 1 celery stalk, thinly sliced
- A handful of bean sprouts
- 1 scallion (green onion), thinly sliced
- A couple sprigs of fresh basil, chiffonade
- A few lime wedges
- 3 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 2 tablespoons peanut butter
- 1 tablespoon fish sauce
- 1 tablespoon honey
- 2 teaspoons sriracha
- 1 teaspoon finely grated ginger

1. Whisk together the rice vinegar, soy sauce, peanut butter, fish sauce, honey, ginger and sriracha to make the dressing. You may want to start with just one teaspoon of sriracha and add more to taste. Sriracha is a combination of ground chiles and garlic and can be pretty spicy. If your dressing is a little too thick, add a bit of water. Set this in the refrigerator while you prepare the rest of the ingredients.

2. Cook the vermicelli noodles in boiling water for 2-3 minutes. Remove and wash with very cold water for 1 minute. Drain them, and toss them in some sesame oil to keep them from sticking together. Cover and set these in the refrigerator.

3. Warm a bit of olive oil in a pan over medium heat. Season the shrimp with a bit of salt and pepper, add them to the pan, and cook until pink, about 4-5 minutes. Remove them from the heat and set aside.

4. Toss the cool noodles with the carrot, cucumber, jicama, celery and bean sprouts. Add a bit more oil if the noodles are too sticky.

5. Arrange the noodles and vegetables on a plate. Place the cooked shrimp on top, drizzle with the spicy peanut dressing. Garnish with the basil and scallion. Serve with fresh lime wedges.