

Salmon and Vermicelli Salad with Thai Dressing

Serves 4



DRESSING

1 bunch coriander stalks
(reserve leaves for salad)
3 cm piece of ginger, peeled
and chopped
1 clove garlic
1/4 cup sweet chilli sauce
Juice of 1 lime
1 tbsp fish sauce
1 red chilli, deseeded and
chopped
2 tsp sesame oil

SALAD

250 g vermicelli noodles
1/2 red capsicum, sliced
1/2 yellow capsicum, sliced
1/2 cucumber, deseeded and
sliced thinly
2 spring onions, thinly sliced
1 bunch coriander leaves,
chopped
1 red chilli, deseeded and
sliced thinly

TO SERVE

450 g smoked salmon

FOR THE DRESSING

In a small food processor, whizz together the dressing ingredients. Add water if it is too thick.

FOR THE SALAD

Cook the vermicelli as per the packet instructions. In a large bowl, mix together all the remaining ingredients, then add three-quarters of the dressing. Add the drained vermicelli.

TO SERVE

Arrange the noodle salad on a platter and flake the salmon over the top. Pour over the remaining dressing and add the chopped coriander leaves to serve.

