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EPISODE 16 - YUM WOON SEN (THAI GLASS NOODLE SALAD)

Ingredients for 8 Serves:

300 g Glass Noodles
200 g Cooked Prawns
200 g Pork Mince
200 g Chicken breast
2 Tomatoes
3 Shallots
2 Celery stalks
2 Spring onions
6 Mu Err (Wood Ear) mushrooms
2 Thai coriander bunches (15 g)
½ tsp 5 spice powder
1 or 2 tsp Salt
1 tbsp Vegetable oil
3 tbsp Fish Sauce
4 tbsp Lime Juice
2 Small chilis

Method:

Soak the mushrooms in hot water for about half an hour
Remove the root/stem bit and cut into thin slices
Soak the noodles in warm water for 2 -3 minutes
Cut a few times with scissors
Slice the celery stalks and spring onions into small pieces
Peel and chop the shallots into little wedges
Wash the tomatoes, remove the stem base and dice
Finely chop the chili
Boil some salted water in a large pot and add the chicken
Cook for about 8 minutes and set aside
Put the glass noodles into the same water and cook for about 3 minutes
Drain and rinse shortly under cold water
Heat some oil in a small frying pan
Add the pork and break up so as not to have clumps
Add a pinch of salt and the 5 spice powder and fry until lightly browned
Tear the chicken into shreds
Combine all ingredients well