

Quick and easy



Thai prawn salad with quick pickled vegetables

Serves 1

½ carrot, peeled and cut into thin matchsticks

8 radishes, quartered

Pinch of salt

2 tsp rice vinegar or white wine vinegar

2 tsp fish sauce or light soy sauce

1 tsp sesame oil

½ tsp brown sugar

Zest and juice of 1 lime

1 red chilli, finely chopped

115g cooked tiger prawns

40g straight to wok rice noodles (15g dry noodles)

½ cucumber, peeled into ribbons

35g unsalted cashew nuts, crushed

Small bunch of coriander, chopped

Small bunch of Thai basil or regular basil, chopped

Method

Put the carrot and radishes into a bowl, add a pinch of salt and knead gently for 2–3 minutes until softened. Add the vinegar and set aside.

In a separate bowl, whisk together the fish sauce, sesame oil, sugar, lime zest and juice and the chilli. Add the remaining ingredients and toss together to combine. Serve the salad with the pickled carrot and radish.