

Thai Salmon noodle salad

Ingredients

- 1 nest of rice noodles
- 1 piece of salmon
- $\frac{1}{2}$ a shallot
- A little bit of coriander
- $\frac{1}{2}$ a spring onion
- A few mint leaves
- Sea salt

Dressing

- 1 tsp of sushi rice
- 1 tbsp of fish sauce
- A pinch of palm sugar
- $\frac{1}{4}$ tsp of chilli powder
- $\frac{1}{2}$ a lime

Method

Make the dressing first

1. In a mortar and pestle crush the sushi rice and put it in the measuring jug.
2. Juice the lime and add it to the measuring jug
3. Add the palm sugar, fish sauce and chilli powder to the measuring jug and mix well and put to the side. **(THIS IS THE DRESSING)**
4. Cut up the coriander roughly
5. Cut up the spring onion and shallot finely
6. Cook the noodle and once they start boiling turn them off and leave them in the water
7. Season the Salmon and fry the salmon 3-4 minutes each side. Put in a plate to cool.
8. Sieve the noodles and put them in a glass bowl
9. Add the shallots, spring onion and mint into the bowl
10. Flake the salmon into chunks (With a fork)
11. Add the dressing and toss gently
12. Serve with extra chilli if desired.