

# Cambodian-style Rice noodle salad with Shrimp

This noodle salad is a version of one that we tasted in Cambodia. Vegetables, herbs and chopped peanuts add tons of color and texture to tender rice vermicelli noodles. Cambodia is famous for its Kampot pepper. Here we use a generous measure of ground black pepper plus a fresh chili to add multilayered spiciness to the savory-sweet dressing. We like the salad best with a combination of cilantro, mint and basil, but it's still delicious made with only one herb. And if you like, omit the shrimp or substitute 2 cups shredded cooked chicken.

## HALF RECIPE – modified RG

**2-3 Servings**

**60 Minutes**

### Ingredients

4	ounces rice vermicelli
1/2	English cucumber, halved lengthwise, seeded and thinly sliced into half moons
1/2	medium shallot, halved and thinly sliced
1/2	teaspoon Kosher salt
1/2	cup roasted peanuts, finely chopped
3	tablespoons lime juice
1/2	Fresno or Thai chili, stemmed seeded and minced
1.5	tablespoons fish sauce
1	tablespoon packed brown sugar
1	teaspoon soy sauce
1	teaspoon rice vinegar
1	teaspoon ground black pepper
1/2	pound cooked shrimp, roughly chopped
1.5	cups chopped fresh cilantro, mint and/or basil (best with blend of all three)

### Directions

- If shrimp is frozen, you must brine the shrimp - see recipe on next page.
- I bought a package of “Rice Sticks” at Publix. It said to add hot water to soften them. It took about 8 minutes. Drain in a colander, then rinse under running cold water, tossing, until fully cooled. Drain again.
- Use kitchen shears to snip the noodles in several places to cut them into shorter lengths. Transfer to a large bowl; set aside.
- In the colander, toss the cucumber and shallot with 1 teaspoon salt. Let drain in the sink for about 5 minutes.
- Make the dressing in a small bowl. Stir together the peanuts, lime juice, chili, fish sauce, sugar and ground black pepper.
- Add the cucumber-shallot mixture, shrimp and cilantro to the bowl with the noodles. Add the dressing and toss well.

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Tip: Don't bypass the step of rinsing the noodles. It prevents them from sticking together and overcooking. It also cools them down quickly for the salad. If your noodles are long, use scissors to cut them down to a manageable size.

## RG notes –

- I used serrano pepper, heat level was fine for Cynthia.
- We liked this better as leftovers. The flavors meshed a bit over time.
- I made this in the afternoon, and it tasted fine at dinner time.
- Simpler to use Publix cooked shrimp instead of brining and cooking my own.

## Rita notes –

- To add a little depth, perhaps a dash of rice vinegar or mirin, or a drizzle of soy sauce would give the fish sauce a bit of body.
- Sometimes all something needs is a little more salt and standing time.

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Web page: <https://www.177milkstreet.com/recipes/cambodian-style-rice-noodle-shrimp-herb-salad>

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## Brined Shrimp

### Ingredients

- 1/2 cup kosher salt (or 1/4 cup table salt)
- 2 tablespoons sugar
- 1 pound large unpeeled shrimp (21 to 25 per pound)

### Instructions

1. Pour 1 quart cold water in large bowl
2. Add salt and sugar, and stir until almost dissolved
3. Add shrimp and let stand about 30 minutes
4. Drain and rinse thoroughly under cold running water. Refrigerate until ready to cook

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**4-6 Servings**

**60 Minutes**

## Ingredients

8	ounces rice vermicelli
1	English cucumber, halved lengthwise, seeded and thinly sliced into half moons
1	medium shallot, halved and thinly sliced
1	teaspoon Kosher salt
1	cup roasted peanuts, finely chopped
6	tablespoons lime juice
1	Fresno or Thai chili, stemmed seeded and minced
3	tablespoons fish sauce
2	tablespoons packed brown sugar
2	teaspoons ground black pepper
1	pound cooked shrimp, roughly chopped
1.5	cups chopped fresh cilantro, mint and/or basil (best with blend of all three)

## Directions

- Bring a large pot of water to a boil. Add the noodles and cook until tender, 2 to 3 minutes. Drain in a colander, then rinse under running cold water, tossing, until fully cooled. Drain again.
- Use kitchen shears to snip the noodles in several places to cut them into shorter lengths. Transfer to a large bowl; set aside.
- In the colander, toss the cucumber and shallot with 1 teaspoon salt. Let drain in the sink for about 5 minutes.
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