

Thai Chicken and Shrimp Noodle Salad

Servings: 6

Source: Bon Appetit, May, 2007

Ingredients

- 2 tablespoons Fresh Lime Juice
- 2 tablespoons Fish Sauce (Nam Pla Or Nuoc Nam)
- 2 tablespoons Asian Sweet Chili Sauce
- 1 tablespoon Vegetable Oil
- 1 tablespoon Sugar
- 9 oz Bean Thread Noodles
- 12 Cherry Tomatoes, Halved
- 12 Cooked Peeled Shrimp
- 1½ cups Shredded Cooked Chicken
- 1½ cups Bean Sprouts (about 3½ Oz), Rinsed
- ½ English Cucumber, Very Thinly Sliced
- ½ cup Lightly Packed Fresh Mint Leaves
- ½ cup Lightly Packed Fresh Basil Leaves, Torn If Large
- ½ cup Lightly Packed Fresh Cilantro Leaves
- ⅓ cup Thinly Sliced Shallots
- 1 Red Jalapeno Chile With Seeds, Sliced Into Thin Rings
- 2 tablespoons Chopped Toasted Peanuts
- 1 Lime, Cut Into 6 Wedges

Method

Whisk first 5 ingredients in large bowl to blend. DO AHEAD. Dressing can be prepared 2 hours ahead. Let stand at room temperature.

Place noodles in another large bowl. Cover with boiling water. Let stand until softened, about 4 minutes. Drain and rinse under cold water to cool; drain well. Insert scissors into noodles, cut several times. Transfer to bowl with dressing.

Add tomatoes and all remaining ingredients, except peanuts and lime wedges, to noodles; toss to coat.

Divide among 6 plates. Sprinkle with peanuts; garnish with lime wedges.

Notes

Clear dried noodles are also known as cellophane or transparent noodles.

Fixed using this link, 2026-07-26: <http://www.dishmaps.com/thai-chicken-and-shrimp-noodle-salad/24476>