

ASIATIC PASTA AND SHRIMP SALAD



Magazine
Oct. | Nov. 11

Photos: Virgílio Rodrigues
Chef: Fernando Fonseca



20
min



Easy

INGREDIENTS

- 200g **Koka** rice noodles
- 300g 60/80 shrimps
- 2 tbsp **Shoyu** soy sauce
- 1 tbsp **Desiam** fish sauce
- Lime juice
- ½ tbsp honey
- 80g green salad (lamb's lettuce)
- 20g fresh coriander leaves
- 30g toasted peanuts
- Salt

METHOD

• Cook the noodles for four minutes in boiling water with a pinch of salt • Remove the noodles and place in a recipient with cold water and ice, to halt the cooking process • Cook the shrimps in water and salt. Shell once cold and keep for later • Toast the peanuts and wash the greens • Mix the noodles, soy sauce, fish sauce, honey, lime juice, the shrimps, the coriander in a bowl and coat well • Blend in the greens and plate up, sprinkling with the toasted peanuts

TIP: To achieve succulent shrimps, you should place them in boiling water when defrosted and turn off the heat immediately, cooking for one or two minutes off the boil. Take them out to drain according to size – the smaller the quicker.