Simple Shrimp and Rice Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

-1/2 package of rice noodles -Juice of 2 limes -1 teaspoon of sugar -50ml thai fish sauce -1 bird chili finely chopped (wear gloves unless you've got a high tolerance to the heat) -16 x jumbo shrimp (more if you're especially generous) -2 garlic cloves finely chopped -4 lettuce leaves cut into thin strips -12 or so thai basil leaves cut into thin strips -4 or 5 spring onions (scallions) chopped

Instructions

At home I like to keep things simple and fast. Here's a quick noodle dish. 1. The Noodles In a large pot of cold water, gently heat noodles until soft. Don't let them boil or you'll wind up with rice paste. Not good. Once soft, drain them in a colander and rinse with cold water to stop them from cooking further. Cover and set aside. 2. The Sauce In a bowl combine the lime juice, thai fish sauce, sugar and chili. Set aside. 3. The Shrimp Add a couple of tablespoons of peanut or canola oil to a hot skillet, add the garlic and saute for 15 seconds before adding the shrimp. Cook shrimp for 3 or 4 minutes. Remove from heat. 4. Assemble the dish Place some noodles in a bowl and drizzle a few tablespoons of the sauce over them. Combine the strips of lettuce leaves, basil and chopped scallions and sprinkle over noodles. Top with shrimp. Enjoy.