



Vietnamese Shrimp Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

* 3 large shrimps - sauteed and peeled * 1 serving of Vietnamese vermicelli - boiled, drained, and rinsed in cold water. * A handful of chopped lettuce * 1/3 cup of chopped carrots * A few sprigs of mint and basil if you have it.

Dressing

* 1 tsp peanut butter * 2 tsp soy sauce * 1/2 tsp sesame oil * 1/2 tsp sriracha sauce

Instructions

Simply toss salad ingredients, mix dressing and serve.