



# 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.