



Summer shrimp rice noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

For marinate:

- 1/3 cup of fish sauce
- 2 spoons of sugar
- 1 spoon of oil
- 2 cloves of garlic, minced
- 2 spoons of chopped lemongrass

For sauce:

- 2 lemons, juice only
- 2 spoons of sugar
- 1/4 cup of fish sauce
- 2 cloves of garlic, minced
- 2 red chili peppers, minced
- 1 spoon of potato starch

Remaining:

- 280 grams of wide rice noodles
- 3 cups of nappa cabbage, shredded
- 2 cups of bean sprouts
- 2 carrots, peeled and sliced
- 1 small zucchini, sliced
- 500 grams of shrimps
- 2 spoons of oil

Instructions

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1. Mix marinate ingredients add shrimps, mix well, refrigerate 1 hour.
 2. Mix sauce ingredients.
 3. Heat the wok, add shrimps with marinate liquide, cook couple of minutes, then remove from wok, clean it.
 4. Heat oil, add carrot, stir fry 3 min, add zucchini, stir fry 3 min, add nappa cabage, stir 2 min, add sauce, mix well.
 5. Add shrimps and bean sprouts, mix gently.