



Coconut rice vermicelli

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of Guilin rice vermicelli
- 2 cloves of garlic, minced
- 400 grams of shrimps
- 200 grams of string bean, trimmed and cut in half
- 200 grams of cherry tomatoes, halved
- 1 green chili, minced
- 1 spring onion, sliced
- 150 ml of coconut milk
- 2 tablespoons of sesame paste
- 2 tablespoons of oil
- basil leaves

Instructions

1. Cook noodles according to the instruction on the package.
2. Steam string beans, about 7 minutes.
3. Heat 1 table spoon of oil, add garlic, fry 30 seconds, add shrimps, fry 5 minutes.
4. Remove from the wok.
5. Mix coconut milk with sesame paste.
6. Heat remaining oil, add chili, fry 30 seconds, add string bean, fry 2 min, add tomatoes, noodles and sauce, mix well.
7. Return shrimps to the wok, sprinkle with spring onion, mix well.
8. Serve with basil leaves.