



Yummy Woon Sen

NIBBLEDISH CONTRIBUTOR

Ingredients

(this makes 2-3 servings) - 1 pkg bean thread noodles - 1/2 lb ground chicken or pork or turkey - 1/2 lb small prawns - 2 fresh tomatoes - 1/4 red onion - 2 stalk fresh lemon grass - 1 green onion - 2 tbsp fish sauce (nam pla) - 1 tbsp peanuts or cashew your choice - 1/2 tsp sugar - 2 tbsp fresh lime juice - a few minced basil leaves - 1 tbsp of dried shrimp pounded to bits

Instructions

1. Boil noodles, don't overcook, slightly al dente is perfect 2. Boil ground chicken and boil prawns 3. Drain noodles, chicken and prawns, transfer to a bowl 4. Pound dried shrimps 5. Cut fresh lemon grass (inside stem only) to small pieces 6. Dice tomatoes to small pieces 7. Slice onions and green onion to small pieces 8. Chop basil leaves 9. Mix dried shrimps, lemon grass, tomatoes, onions, basil, green onion, lime juice, fish sauce, peanuts and set aside 10. Add the above mixture to the noodles, add cooked chicken and prawns, mix well, serve. Can be eaten warm or cold, I prefer it cold.