



Thai glass noodle salad with shrimp

Ingredients

- ♥ 200 g glass noodles
- ♥ 1 cucumber
- ♥ 2 spring onions (scallions)
- ♥ 2 shallots
- ♥ 2 celery stalks
- ♥ 4 radishes
- ♥ 1 bunch fresh coriander (cilantro)
- ♥ 1 bunch fresh mint
- ♥ 1 red chili (see tips)
- ♥ 300 g peeled shrimp (fresh or frozen)
- ♥ 50 g peanuts, salted
- ♥ 1 tbsp sesame seeds

Dressing:

- ♥ 2 tbsp fish sauce
- ♥ 3 tbsp rice vinegar
- ♥ 2 tbsp sesame oil
- ♥ 1 tsp brown sugar
- ♥ 4 cloves garlic, pressed
- ♥ 1 tbsp freshly grated ginger
- ♥ 2 limes, juiced
- ♥ 2 tsp chili flakes (see tips)

Instructions



Prepare the glass noodles as directed on the package. They should only sit in warm water for a short while and then be placed in cold water so that the heat treatment stops. Then drain the water by placing the noodles in a sieve. Transfer the noodles to a bowl.

Peel the cucumber, cut it in half and remove the soft insides. Then slice the cucumber. Chop the spring onions and slice the shallot thinly. Cut the celery stalks into pieces and slice the radishes thinly. Roughly chop the coriander and mint leaves. Rinse the chili and remove the seeds from the inside before chopping it into smaller pieces as well. Put everything into the bowl with the glass noodles.

Stir together the ingredients for the dressing.

Mix the dressing and the shrimp with the salad and transfer the salad to a serving bowl.

Sprinkle roughly chopped peanuts and sesame seeds on top.

Tips

♥ I have used ingredients here that can be bought in ordinary Norwegian grocery stores with a good selection. Glass noodles are, as mentioned, thin, transparent noodles made from starch of mung beans. They can be bought in most Norwegian grocery stores. Make sure to follow the instructions on the package so that the noodles don't stick together.

♥ I have used regular spring onions and celery, but feel free to use the Thai versions of these which you can buy in Asian grocery stores. Brown sugar should ideally be replaced with palm sugar, which is also available in Asian grocery stores. Fresh Thai basil can be used in addition to, or instead of, fresh coriander and mint leaves.

♥ Preferably use fresh, peeled prawns/shrimp if you have them on hand. It gives the best flavor! By 300 grams of shrimp in the recipe we mean the weight after peeling. 600 g shrimp with shells corresponds to about 300 g without shells. If you use shrimp that have been frozen, let them thaw properly and pat the peeled shrimp dry with paper towels to remove excess liquid.

♥ Adjust the amount of chili and chili flakes according to how spicy you like the salad. If you split the chili, remove the seeds inside and rinse it in cold water, it will

become much less hot.

♥ The glass noodle salad should be served the same day it is made.

♥ See also [Thai salmon curry](#) and [Thai chicken soup with noodles and shredded chicken](#).

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