Thai glass noodle salad with shrimp



Ingredients

♥ 200 g glass noodles
♥ 1 cucumber
♥ 2 spring onions
♥ 2 shallots
♥ 2 stalks of celery
♥ 4 radishes
♥ 1 bunch fresh coriander
♥ 1 bunch fresh mint
♥ 1 red chili (see tips)
♥ 300 g peeled shrimp (fresh or frozen)
♥ 50 g salted peanuts
♥ 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 instructed on the package. They should only be in hot water for a short time and then placed in cold water to stop the cooking process. Then drain the water by placing the noodles in a sieve. Transfer the noodles into a bowl.

Peel the cucumber, cut it in half, and remove the soft inside. Then cut the cucumber into slices. Chop the spring onion and slice the shallots 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 before also cutting it into smaller pieces. Add everything to the bowl with the glass noodles.

Mix the ingredients for the dressing.

Combine the dressing and the shrimp with the salad, then transfer the salad into a serving bowl.

Sprinkle with coarsely chopped peanuts and sesame seeds.

Tips

♥ I have used ingredients available in regular Norwegian grocery stores with a good selection. Glass noodles, as mentioned, are thin, transparent noodles made from mung bean starch. Available in most Norwegian grocery stores. Make sure to follow the instructions on the package to avoid the noodles sticking together.

♥ I have used regular scallions and celery, but feel free to use 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.

♥ Use fresh, cleaned shrimp if you have it on hand. It gives the best flavor! The 300 grams of shrimp in the recipe refer to the peeled weight. 600 g shrimp with shell is equivalent to about 300 shrimp without shell. If you use shrimp that have been frozen, let them thaw properly and pat the peeled shrimp dry with a paper towel to remove excess moisture.

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

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

♥ Also see **Thai salmon curry** and **Thai chicken soup with noodles and shredded chicken**.

© 2004 - 2026: Life is sweet. All rights reserved.

Source URL: https://dev.detsoteliv.no/en/recipe/thai-glass-noodle-salad-shrimp