

CULINARY DISCOVERY PAVILION

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YUM WOON SEN (THAI GLASS NOODLE SALAD)

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INGREDIENTS

Salad:

- 3½ ounces (100 g) dried glass noodles (bean thread noodles)
- 8 ounces (225 g) cooked shrimp, peeled and deveined (or cooked chicken breast, thinly sliced)
- 4 ounces (115 g) ground pork (optional, but traditional)
- ½ small red onion, thinly sliced
- 2 green onions, sliced into 1-inch pieces
- ½ cup celery, thinly sliced
- ½ cup grape tomatoes, halved
- ¼ cup fresh cilantro leaves
- 2 tablespoons fresh mint leaves (optional)
- 2 tablespoons roasted peanuts, chopped (optional)

Dressing:

- 3 tablespoons fresh lime juice
- 2 tablespoons fish sauce
- 1 tablespoon palm sugar (or light brown sugar)
- 2 teaspoons minced garlic
- 2 to 3 Thai bird's eye chilies, finely chopped (adjust to taste)

INSTRUCTIONS

Soak the glass noodles in warm water for 8 to 10 minutes, until softened. Drain well. Bring a pot of water to a gentle boil. Cook the softened noodles for about 1 minute, then drain and rinse briefly with cool water. Cut the noodles into shorter lengths if desired.

If using ground pork, cook in a skillet over medium heat until fully cooked. Drain any excess liquid.

For the dressing: In a small bowl, whisk together the lime juice, fish sauce, palm sugar, garlic and chopped chilies until the sugar dissolves.

In a large mixing bowl, combine the cooked noodles, shrimp (or chicken), cooked pork (if using), red onion, green onions, celery, tomatoes, cilantro and mint.

Pour the dressing over the salad and gently toss until everything is evenly coated. Taste and adjust the seasoning as needed. Add more lime juice for brightness, fish sauce for saltiness, or sugar to balance the flavors.



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