



Vietnamese Rice Noodle Salad (or Bun) with Shrimp

SOURCE [EMILYRNUUNN.SUBSTACK.COM](https://emilyrnuunn.substack.com) | SERVINGS SERVES 4-5

1 The best way to serve this is to let each person line a bowl with lettuce, top it with some of the noodles, then add whatever amount of shrimp and toppings they desire (I love this with a lot of mint), plus a good soaking of the dressing. You can also place all the ingredients in a giant bowl, bring it to the table to show it off, then toss and serve, with extra scallions, peanuts, and dressing for garnish.

FOR THE DRESSING (AKA NUOC CHAM)

- 1 cup water
- 2/3 cups good fish sauce all grocery stores have this and you know it
- 1/2 cup fresh lime juice
- 1 teaspoon grated lime zest
- 2 large garlic cloves, finely chopped
- 1/2 cup sugar
- 2 birdseye chilis (or other hot red chili of similar kaboom level), chopped

Combine all the ingredients in a jar with a tight-fitting lid, shake, and let sit while preparing the salad.

FOR THE SALAD:

- 1 pound of shelled, and deveined shrimp (you can leave the tails on; I did not), poached. I do this by boiling a large pot of water with lemon slices and peppercorns. Turn it off, drop in your shrimp, cover with a lid, and let sit for 5 minutes. Immediately plunge shrimp into an ice bath.
- 8 ounces rice vermicelli noodles (available in Asian section of my grocer here, which means available in all other grocers in the nation), cooked according to instructions, and immediately run under cold water in a large colander
- 1 head romaine, sliced/shredded
- 1 small daikon radish, julienned, about a cup I sliced it into rounds with my mandoline, then cut the rounds into julienne

- 2 big carrots, julienned
- 1 English cucumber, unpeeled, julienned
- 2-3 cups of herbs (I used a mix of mint and cilantro; basil is good, too), stems removed
- 3-4 scallions, thinly sliced include some of the nice green tops
- 1 cup crushed roasted peanuts
- 1/2 pound shell pasta (I love shells; the olives and beans, etc. get trapped in them like surprises), cooked al dente