

Bun Cha - rice noodle salad

<p>Ingredients</p> <ul style="list-style-type: none">• 225g rice vermicelli noodles• 1 cup carrot pickles, drained• 1 cup bean sprouts• 1 cup julienned cucumber• 1/3 cup roughly chopped coriander• 1/3 cup roughly chopped mint• 1/3 cup roughly chopped Thai basil• 1/3 cup roughly chopped Vietnamese_mint• 2 spring onions, chopped into thin rings	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• large bowl
<p>What to do</p> <ol style="list-style-type: none">1. Bring a large pot of water to a boil. Remove from heat and add the noodles. Stir quickly to separate noodles. Let stand for 10 minutes.2. Drain and rinse in cold water. Divide the noodles into bowls. Evenly divide the carrot pickles, bean sprouts, cucumber and herbs. Top with crispy fried shallots3. Allow individuals to ladle on desired amount of nuoc cham.	