Vietnamese Vermicelli Noodle Salad with Mango.

**Equipment**
- Knife
- Chopping board
- Bowl
- Measuring Spoon
- Colander

**What to do**
1. Soak vermicelli in boiling water for 5 mins.
2. Drain vermicelli in a colander over the sink.
3. In a bowl add the mint, coriander, fish sauce, palm sugar, juice, mango, sprouts, noodles, Spanish onion and toss gently with light fingers.
4. Divide between 3 bowls lined with banana leaves and serve.

**Ingredients:**
- 1 cup torn Mint leaves
- ½ cup Vietnamese mint/basil leaves
- 1 cup picked coriander leaves
- 2 Tbsp fish sauce
- 1 Tbsp soy sauce
- 1 Tbsp palm sugar
- 1-2 pkts dried vermicelli noodles
- Juice of 1 lemon or lime
- ½ pkt bean sprouts
- 1 mango finely diced
- 1 spanish onion finely sliced
- 1 cucumber, halved lengthwise and sliced

**From The Garden:**
- Mint
- Coriander
- Vietnamese mint