Vietnamese Vermicelli Noodle Salad with Lime Chilli dressing.

**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, make the dressing by adding the fish sauce, palm sugar, lime juice. Sweet chilli sauce & olive oil or avocado oil.
4. In a large bowl gently toss sprouts, herbs, noodles, Shallots 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
- 4 Tbsp fish sauce
- 3 Tbsp Sweet chilli sauce
- 1 Tbsp palm sugar
- 1-2 pkts dried vermicelli noodles
- 4 Tbsp lime juice
- 2 Tbsp olive oil
- ½ pkt bean sprouts
- 2 shallots, finely sliced
- 1 cucumber, halved lengthwise and sliced

**From The Garden:**
- Mint
- Limes
- Vietnamese mint
- Red & green chillies
- Banana Leaves

Note: You can add any fruit of choice. I like fresh mango pieces in mine or char grilled peaches/nectarines.