



Glass Noodle Salad

Ingredients

- 150 g Noodles, Chinese, Cellophane Or Long Rice (Mung Beans), Dehydrated
- 6 besar Prawns
- 2 Squid
- 3 Onions, raw
- 6 tangkai Bird's Eye Chilli
- 5 ulas Garlic
- 2 tangkai Coriander Root
- 1.5 sudu besar Fish Sauce
- 5 sudu besar Lime Juice, Raw
- 1 sudu besar MAGGI® CukupRasa™
- 2 sudu kecil Sugar
- 1 Medium Carrot
- 2 Tomato
- 4 batang Longbeans, raw
- 1 batang Torch ginger flower (Bunga Kantan)
- 2 batang Lemon Grass (Citronella), Raw
- 2 keping Basil Leaf
- 6 tangkai Bird's Eye Chilli

Instruction

1. Soak the glass noodle until soft. Then blanch until cooked. Set aside.
2. Blanch the shrimp and squid. Set aside.
3. Mash red onion, rice chili, garlic and coriander root until smooth. Transfer to a mixing bowl.
4. Add fish sauce, lime juice, MAGGI® CukupRasa and sugar. Mix well.
5. Add soup, shrimp and squid. Mix well.
6. Add carrots, tomatoes, long beans, ginger flowers, lemongrass, kaffir lime leaves and bird eye's chili. Mix well.

Nutrition

Carbohydrates	19.54 g
Energy	103.91 kcal
Fats	0.41 g
Protein	5.79 g

🕒 21 Minutes

⊕ 10