

Yum Woon Sen (Spicy Glass Noodles Salad with Seafood)

<Ingredients>

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|---------------------|------------------------|
| Glass noodles | 100 grams |
| Shrimps | 50 grams |
| Ground chicken | 50 grams |
| Squid | 50 grams |
| Onion | 50 grams |
| Tomatos | 50 grams |
| Spring onion | 2 tablespoon or 1/4cup |
| Celery | 2 tablespoon or 1/4cup |
| Fish sauce | 2 tablespoon |
| Sugared water | 2 tablespoon |
| Small bird chillies | 1 teaspoon |
| Lemon juice | 3 tablespoon |
| Roasted peanuts | 1 tablespoon |

<Preparation>

1. Boil the water and add the ground chicken, shrimps, and squid until they are done. Set aside.
2. Soak the glass noodles in water. Cut them into bite-size pieces and boil. Remove from the heat, and refresh in cold water. Set aside.
3. Mix the glass noodles, ground chicken, shrimps, and squid.
4. Add the fish sauce, sugared water and lemon juice and stir gently until well mixed.
5. Add the onion (thinly-sliced), spring onion, celery, and tomatos (thinly sliced).
6. Place the salad on the plate and garnish the roasted peanuts.

NOTE:

1. Do not overcook the glass noodles. They should be tender but not soggy. One minute is usually enough.
2. Serve this dish immediately, otherwise the noodles will become dry and less tasty.