

VIETNAMESE COOKBOOK

160 Delicious Vietnamese Cuisine Cookbook Recipes for Beginners

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ROGER C. FLEMMING

VIETNAMESE COOKBOOK

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Bo luc lac (shaking beef)

Servings: 10

Ingredients

2 tablespoons fish sauces
2 tablespoons light soy sauce
1 tablespoon caster sugar
1200 g beef fillet, cut into 2cm pieces
2 tablespoons peanut oil
4 garlic cloves, finely chopped
sprig watercress , to serve
chopped fresh tomato, to serve
red onion wedges, to serve

Directions

Step 1 Combine the fish sauce, soy sauce, sugar, and garlic in a medium bowl. Add the beef and stir to coat. Season with pepper. Cover and reserve for one hour to marinate.

Step 2 Heat a wok over high temperature. Add half the oil and heat until smoking. Cook half the beef, shaking the wok, for 1-2 minutes before beef is charred but nonetheless rare at the heart, or until cooked to your liking. Transfer to a serving platter. Repeat with the rest of the oil and beef, reheating the wok between batches. Top with watercress, tomato and onion.

Vietnamese prawn and mint rice paper rolls

Servings: 10

Ingredients

200 g rice vermicelli noodles
500 g pkt 22cm rice paper sheets
48 coles australian cooked black tiger prawns, halved
lengthways
2 red capsicum, seeded, cut into thin strips
48 large mint leaves
6 spring onions, cut into 8cm lengths
2/3 cup (80ml) sweet chilli sauces
1/4 cup lime juice
leaf mint , extra, to serve

Directions

Step 1 Place the noodles in a sizable heatproof bowl. Cover with boiling water. Are a symbol of 5 mins or until noodles soften. Refresh under cool water. Drain.

Step 2 Fill a shallow dish with hot water. Dip a rice paper sheet in water. Drain and put on a clean board (it'll continue steadily to soften on standing).

Step 3 Arrange 2 prawn halves, 1 mint leaf, 1 piece capsicum, 1 piece spring onion plus some of the noodles at the heart of the rice paper sheet. Fold underneath half of the wrapper over filling. Fold the sides over, then roll to enclose. Put on a sizable tray. Repeat with remaining rice paper sheets, prawn, mint, capsicum, spring onion and noodles, putting the rolls slightly apart on the tray to avoid sticking.

Step 4 Combine the sweet chilli sauce and lime juice in a little bowl. Serve the rice paper rolls with the dipping sauce and further mint.

Vietnamese pork kebabs

Servings: 10

Ingredients

800 g pork mince
1/2 cup dried breadcrumbs
8 garlic cloves, crushed
4 eschalots, peeled, finely chopped
500 g dried rice vermicelli noodles
2/3 cup vietnamese dipping sauces for spring rolls (see note)
1/4 cup fish sauces
2/3 cup lemon juice
1/2 iceberg lettuce, shredded
2 cups chopped fresh mint leaves
2 cups chopped fresh coriander leaves

Directions

Step 1 Combine mince, breadcrumbs, garlic, eschalot, and half the fish sauce in a bowl. Season with pepper. Shape 1/4 cup mixture around each skewer.

Step 2 Cook noodles in a saucepan of boiling water for three minutes or until tender. Drain. Place in a huge bowl. Add dipping sauce, lemon juice, and remaining fish sauce. Toss to coat.

Step 3 Preheat a lightly greased barbecue plate or chargrill on medium-high heat. Cook skewers, turning, for 8 minutes or until cooked through.

Step 4 Toss lettuce, mint, and coriander through noodle mixture. Serve with skewers.

Baked spring rolls

Servings: 5

Ingredients

80 g cellophane (mung bean) noodles
5 dried shiitake mushrooms
225 cans g water chestnuts, drained, rinsed, finely chopped
2 cups finely shredded wombok (chinese cabbage)
65 1 65g (1 cup) fresh bean sprouts, ends trimmed
4 shallots, ends trimmed, thinly sliced
2 carrots, peeled, coarsely grated
1/3 cup chopped fresh coriander
1 tablespoon finely grated fresh ginger
2 tablespoons fish sauces
1 tablespoon caster sugar
pinch of white pepper
20 215215 20 (21.5 x 21.5cm) frozen spring roll wrappers, thawed
olive oil spray
baby cos lettuce leaves, to serve
fresh mint leaves, to serve
vietnamese dipping sauce, to serve

Directions

Step 1 Place noodles and mushrooms in separate heatproof bowls. Cover with boiling water. Set aside for 10 minutes to soak. Drain. Remove stems from the mushrooms and discard. Finely chop mushrooms. Use kitchen scissors to cut noodles into short lengths. Combine noodles, mushroom, water chestnut,

wombok, carrot, bean sprouts, shallot, coriander, ginger, fish sauce, sugar and white pepper in a bowl.

Preheat oven to 200°C. Line a baking tray with non-stick baking paper. Place 1 spring roll wrapper in a diamond shape on a work surface. Spoon 2 tablespoonfuls of mushroom mixture across lower corner. Brush top corner with water. Fold in the sides and roll up to enclose filling. Place on the prepared tray. Repeat with remaining spring roll wrappers and mushroom mixture.

Step 2 Spray spring rolls with oil. Bake for 10 minutes. Turn. Spray with oil. Bake for 15 minutes or until lightly golden.

Step 3 Cut spring rolls in half crossways. Serve with lettuce, mint and sauce.

Step 4 Place noodles and mushrooms in separate heatproof bowls. Cover with boiling water. Reserve for ten minutes to soak. Drain. Remove is due to the mushrooms and discard. Finely chop mushrooms. Use kitchen scissors to cut noodles into short lengths. Combine noodles, mushroom, water chestnut, wombok, carrot, bean sprouts, shallot, coriander, ginger, fish sauce, sugar and white pepper in a bowl.

Step 5 Preheat oven to 200°C. Line a baking tray with non-stick baking paper. Place 1 spring roll wrapper in a gemstone form on a work surface. Spoon 2 tablespoonfuls of mushroom mixture across lower corner. Brush top corner with water. Fold in the sides and roll-up to enclose filling. Put on the prepared tray. Repeat with remaining spring roll wrappers and mushroom mixture.

Step 6 Spray spring rolls with oil. Bake for ten minutes. Turn. Spray with oil. Bake for a quarter-hour or until lightly golden.

Step 7 Cut spring rolls in two crossways. Serve with lettuce, mint and sauce.

Chicken pho

Servings: 10

Ingredients

2 whole chicken Coles RSPCA Approved Chicken
10 ginger peeled thickly sliced
4 onions spring onions cut into 4cm-lengths
4 star anise
1 cup cinnamon or quill
2/3 cup soy sauce (80ml) sweet soy sauce
2 long red chilli thinly sliced
250 cups rice noodles rice noodles
1/4 cup sauces fish sauce
300 snow peas snow peas trimmed thinly sliced
2 carrots carrot peeled julienned
Red chilli extra sliced to serve
onion Spring onion extra thinly sliced to serve
leaf coriander to serve
leaf Mint to serve
lime Lime wedges to serve

Directions

Step 1 Place the chicken, ginger, onion, soy sauce, star anise, cinnamon, chili, and 8 cups (2L) water in a huge saucepan or stockpot. Bring to the boil. Reduce heat to low. Cook, covered, for 1 1/2 hours or until chicken is cooked through.

Step 2 Meanwhile, prepare the noodles following packet directions.

Step 3 Take away the chicken from the broth. Reserve until cool enough to take care of. Use a fork to shred the meat, discarding your skin and bones. Stir the

fish sauce into the broth. Add the snow peas and carrot. Cook for 5 mins or until vegetables are tender crisp.

Step 4 Divide the noodles among serving bowls. Top with chicken. Ladle the broth mixture over the noodles. Top with extra chilli, spring onion, coriander and the mint leaves. Serve with lime wedges

Baked Tilapia with Arugula and Pecan Pesto

Servings: 2

Ingredients

1 1/2 cups young arugula leaves rinsed and dried
1 tablespoon garlic minced
1/4 cup pecans chopped pecans
2 tablespoons cheese grated Parmigiano-Reggiano cheese
1/4 teaspoon black pepper ground black pepper
2 tablespoons olive oil extra virgin olive oil
1/2 dash lemon juice fresh lemon juice
1/2 pinch salt sea salt to taste
1/4 cup young arugula leaves rinsed and dried
2 (8 ounce) fillets tilapia
1 1/2 teaspoons cheese grated Parmigiano-Reggiano cheese

Directions

Step 1 Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking pan.

Step 2 Combine 3 cups arugula, garlic, pecans, essential olive oil, 1/4 CUP Parmigiano-Reggiano cheese, black pepper, and lemon juice in a blender and blend until it reaches the consistency of a pesto sauce.

Step 3 Spread 1/2 cup arugula on the prepared baking pan. Place the tilapia fillets on the arugula. Spread the rest of the pesto generously along with fillets. Sprinkle 1 tablespoon Parmigiano-Reggiano cheese on the pesto.

Step 4 Bake in preheated oven until fish flakes easily, about 20 minutes.

Banh Bao

Servings: 16

Ingredients

- 1 pound ground pork
- 1 7/9 eaches shallots, minced
- 2 tablespoons fish sauces
- 2 2/3 teaspoons soy sauce
- 4 cups self-rising flour
- 1 1/2 tablespoons oyster sauces
- 1 1/3 cups milk
- 2/3 cup white sugar
- 2 2/3 links chinese sausages, sliced on the diagonal
- 3 5/9 large eggs hard-boiled eggs, peeled and quartered
- waxed paper

Directions

step 1 Mix pork, shallots, fish sauce, oyster sauce, and soy sauce together in a big bowl. Let mixture marinate in the refrigerator, about 30 mins.

step 2 Combine self-rising flour, milk, and sugar in another large bowl; knead until dough is smooth no more sticky. Cover dough with cheesecloth; let rest, about 5 minutes.

step 3 Divide dough into 18 balls. Roll out each ball into a circle with a rolling pin on a floured work surface. Place a spoonful of the pork mixture in the guts; top with 2 sausage slices and an egg quarter. Gather the edges of each circle together like a coin purse; twist and pinch to seal the bun.

Step 4 Cut waxed paper into eighteen 2-inch squares. Place each bun on a waxed paper square. Arrange 1 inch apart in a steamer; cover with lid.

Step 5 Steam buns until puffed up, about 30 mins.

Beef Pho

Servings: 8

Ingredients

6 2/3 pounds beef knuckle, with meat
2 2/3 pounds beef oxtails
1 1/3 white (daikon) radishes, sliced
2 2/3 medium (2-1/2" dia)s onions, chopped
2 2/3 ounces whole star anise pods
2/3 cinnamon stick
2 2/3 eaches whole cloves
1 1/3 teaspoons black peppercorns
1 1/2 slices fresh ginger root
1 1/2 tablespoons white sugar
1 1/2 tablespoons salt
1 1/2 tablespoons fish sauces
2 pounds dried flat rice noodles
2/3 pound frozen beef sirloin
1 1/2 tablespoons sriracha hot pepper sauces
5 1/2 tablespoons hoisin sauce
1 1/3 thinly sliced onions
1 1/3 cups chopped fresh cilantro
1 1/3 cups bean sprouts (mung beans)
2 2/3 cups sweet thai basil
5 1/2 tablespoons thinly sliced green onions
2 2/3 fruit (2" dia)s limes, quartered

Directions

Step 1 Place the beef knuckle in an exceedingly large (9 quart or even more) pot. Season with salt, and fill pot with 2 gallons of water. Bring to a boil, and cook for approximately 2 hours.

Step 2 Skim fat from the top of the soup, and add the oxtail, radish and onions. Tie the anise pods, cinnamon stick, cloves, peppercorns, and ginger in a cheesecloth or place in a spice bag; enhance the soup. Stir in sugar, salt and fish sauce. Simmer over medium-low heat for at least 4 more times (the longer, the better). By the end of cooking, taste, and add salt as needed. Strain broth, and go back to the pot to keep at a simmer. Discard spices and bones. Reserve meat from the beef knuckle for other uses if desired.

Step 3 Bring a huge pot of lightly salted water to a boil. Soak the rice noodles in water for approximately 20 minutes, then cook in boiling water until soft, however, not mushy, about five minutes. Cut the frozen beef paper thin. The meat should be thin enough to cook instantly.

Step 4 Place some noodles into each bowl, and top with a few raw beef slices. Ladle boiling broth over the beef and noodles in the bowl. Serve with hoisin sauce and Sriracha sauce privately. Set onion, cilantro, bean sprouts, basil, green onions, and lime out at the table for folks to add toppings with their liking.

Braised Green Beans with Fried Tofu

Servings: 6

Ingredients

- 3 tablespoons white sugar
- 4 1/2 tablespoons soy sauce
- 1 1/2 cups dry white wine
- 1 1/2 (14-ounce) packages tofu, drained
- 1 1/2 pinches salt and pepper to taste
- 3/4 cup chicken broth
- 1 1/2 tablespoons cornstarch
- 4 1/2 cups oils for frying, or as needed
- 1 1/2 onions, chopped
- 6 plum tomato (blank)s plum tomatoes, sliced into thin wedges
- 1 pound fresh green beans, trimmed and cut into 3 inch pieces
- 1 1/2 cups bamboo shoots, drained and sliced
- 1 1/2 cups chicken broth, or as needed
- 3 tablespoons cornstarch
- 4 1/2 tablespoons water

Directions

Step 1 In a little bowl, stir together the white sugar, soy sauce, white wine and 1/2 cup of chicken broth. Set the sauce aside.

Step 2 Pat the tofu dry with paper towels, and cut into cubes. Season the cubes with salt and pepper. Sprinkle 1 tablespoon of cornstarch over them on all sides.

Step 3 Heat a bit more than 1 inch of oil in a huge deep skillet over medium-high heat. For those who have a deep-fryer, fill to the recommended level, and heat the oil to 375 degrees F (190 degrees C). When the oil is hot, add the tofu, and

fry until golden brown on all sides. Turn occasionally. Remove from the oil with a slotted spoon, and drain in writing towels.

Step 4 In another skillet, heat one tablespoon of oil over medium-high heat. Add the onions and green beans; cook and stir for three to five minutes. Season with salt and pepper. Stir in the tomatoes, and cook until they start to break apart, about 4 minutes. Add the bamboo shoots, and stir to blend.

Step 5 Stir the sauce into the skillet with the beans, and bring to a boil. Cook for five minutes, stirring occasionally. If the liquid starts to evaporate an excessive amount of, stir in up to at least one 1 cup of chicken broth.

Step 6 Mix together the rest of the 2 tablespoons of cornstarch and water until cornstarch is dissolved. Stir this into the sauce in the skillet. Simmer, stirring gently, before sauce clears and thickens. Add the fried tofu, and stir to coat with the sauce.

Bun cha

Servings: 10

Ingredients

1/4 cup honey
1/4 cup dark soy sauce
8 garlic cloves, finely chopped
1000 g boneless pork belly, skin removed, thinly sliced
1/4 cup fish sauces
1000 g pork mince
4 eschalots, finely chopped
2 large carrots, halved lengthways, sliced
1 green papaya, peeled, seeds removed, quartered lengthways, sliced
3 tablespoons caster sugar
200 ml rice vinegar
sunflower oil, to shallow-fry
500 g vermicelli rice noodles, soaked, drained
fresh mint leaves, to serve
bird's-eye chillies, sliced, to serve
2 l (4 cups) massel chicken style liquid stock
2 tablespoons caster sugar
1/4 cup rice vinegar
1/4 cup fish sauces

Directions

Step 1 Combine honey, soy and fish sauces, and garlic in a bowl. Place half the mixture in a zip-lock bag with the sliced pork belly, seal, and shake to coat well. Reserve to marinate for at least one hour.

Step 2 Add mince and eschalot to the rest of the honey mixture and combine well. Form into 12 patties and put on a baking paper-lined tray. Refrigerate for thirty minutes to firm up.

Step 3 Meanwhile, place carrot and papaya in a bowl with sugar, vinegar, 1 1/2 tbs salt, and 3/4 cup (185ml) warm water, stirring until sugar and salt dissolve. Reserve for one hour, then drain.

Step 4 Heat 1cm oil in a frypan over medium heat. cook the patties, in batches, for 3-4 minutes each side until golden and cooked through. Drain in some recoverable format towel.

Step 5 Drain oil from pan and wipe clean with paper towel. Add another 2 tbs oil to the pan and heat over medium-high heat. Drain pork belly, discarding marinade, and enhance the pan. cook for 6-8 minutes, turning, until golden and crisp.

Step 6 For the dipping broth, place all ingredients in a saucepan and bring to a simmer over medium heat, stirring to dissolve the sugar. Divide broth among 4 bowls and serve with patties, pork belly, pickled vegetables, noodles, mint, and chilli at the heart of the table for individuals to serve themselves.

Cao Lau (Vietnamese Noodle Bowl)

Servings: 4

Ingredients

- 1 1/2 tablespoons soy sauce
- 2 1/2 tablespoons garlic, minced, or more to taste
- 1 1/3 teaspoons chinese five-spice powder
- 2/3 teaspoon paprika
- 3/16 teaspoon chicken bouillon granules
- 1 1/3 teaspoons white sugar
- 1 pound pork tenderloin, cut into cubes
- 1 1/2 tablespoons vegetable oil
- 1 1/2 tablespoons water
- 1 1/3 pounds fresh thick vietnamese-style rice noodles
- 1 1/3 cups bean sprouts
- 2/3 cup torn lettuce leaves
- 1 1/3 cups green onions, chopped
- 2 1/2 tablespoons fresh basil leaves
- 2 1/2 tablespoons fresh cilantro leaves
- 2 1/2 tablespoons crispy chow mein noodles, or more to taste

Directions

Step 1 Whisk soy sauce, garlic, Chinese 5-spice, sugar, paprika, and chicken bouillon together in a huge glass or ceramic bowl. Add pork cubes and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for at least one hour.

Step 2 Remove pork from marinade and get rid of excess. Discard remaining marinade.

Step 3 Heat oil in a huge skillet or wok over medium heat. Cook and stir pork in hot oil until browned, 4 to 7 minutes. Add water; cook and stir until water evaporates and pork is cooked through, about 2 minutes more.

Step 4 Bring a huge pot of water to a boil. Rinse rice noodles under cool water and gently break noodles apart. Immerse noodles in boiling water until about 50 % tender, about 30 seconds. Add bean sprouts to the water and noodles; continue cooking until tender but nonetheless firm to the bite, about 30 seconds more. Drain.

Step 5 Combine noodles and pork mixture together in a huge serving dish. Top noodles with lettuce, green onion, basil, cilantro, and crispy chow mein.

Vietnamese Caramelized Pork

Servings: 6

Ingredients

- 1 1/2 tablespoons vegetable oil
- 1 1/2 cups white sugar
- 3 pounds pork spareribs, cut into 1-inch pieces
- 1 1/2 green chile pepper, chopped
- 1 1/2 teaspoons ground black pepper
- 3 eaches green onions, cut in 2-inch lengths
- 3 eaches shallots, finely chopped
- 3 tablespoons garlic, minced
- 1 1/2 pinches salt to taste
- 1 1/2 teaspoons asian (toasted) sesame oil
- 1 1/2 tablespoons green onions, thinly sliced and separated into rings

Directions

Step 1 Place a huge heavy skillet or wok over high temperature, drizzle the oil into the pan, and pour the sugar over the oil. Cook and stir constantly before sugar dissolves and turns a light brown color. Be cautious, the melted sugar is quite hot. Stir in the pork, 2 green onions, chile pepper, black pepper, shallots, garlic, and salt, and toss them in the caramelized sugar before pork turns golden brown. Drizzle the sesame oil over the pork and vegetables, decrease the heat to low, and let simmer to lessen the juices.

Step 2 When the juices have already been mostly absorbed, turn the heat back up to high, and cook and stir the pork and vegetables before sauce has thickened and coated the pork, about five minutes. Sprinkle with 1 tablespoon of green onion rings.

Caramel Coated Catfish

Servings: 6

Ingredients

1/2 cup water
3 tablespoons fish sauces
6 tablespoons garlic, minced
2 1/4 teaspoons ground black pepper
3 eaches shallots, chopped
3/8 teaspoon red pepper flakes
1/2 cup water
1/2 cup white sugar
3 pounds catfish fillets
3/4 teaspoon white sugar
1 1/2 tablespoons fresh lime juice
1 1/2 green onions, thinly sliced
3/4 cup chopped cilantro

Directions

Step 1 Mix 1/3 cup of water with the fish sauce in a little bowl and reserve. Combine shallots, garlic, black pepper, and red pepper flakes in another bowl and reserve.

Step 2 Heat 1/3 cup of water and 1/3 cup of sugar in a huge skillet over medium heat, stirring occasionally until sugar turns deep golden brown. Gently stir in the fish sauce mixture and bring to a boil. Stir in the shallot mixture and cook until shallots soften, then add the catfish. Cover and cook the catfish before fish flakes easily with a fork, about five minutes on each side. Place catfish on a huge plate, cover, and reserve. Increase heat to high and stir in 1/2 teaspoon of sugar. Stir in the lime juice and any sauce which has collected on the plate. Bring to a boil and

simmer before sauce has reduced. Pour sauce over the catfish and garnish with green onions and cilantro.

Caramelized Pork Belly

Servings: 8

Ingredients

2 2/3 pounds pork belly, trimmed
2 1/2 tablespoons white sugar
1/4 cup garlic, chopped
1/4 cup fish sauces
6 2/3 eaches shallots, sliced
1 1/2 pinches ground black pepper to taste
17 1/3 fluid ounces coconut water
8 large eggs hard-boiled eggs, peeled

Directions

Step 1 Slice pork belly into 1-inch pieces layered with skin, fat, and meat.

Step 2 Heat sugar in a sizable wok or pot over medium heat until it melts and caramelizes right into a light brown syrup, about five minutes. Add pork and increase heat to high. Cook and stir to render a few of the pork fat, three to five 5 minutes.

Step 3 Stir shallots and garlic into the wok. Add fish sauce and black pepper; stir to evenly coat pork. Pour in coconut water and bring to a boil. Add eggs, reduce heat to low, and simmer, covered, until pork is tender, about one hour.

Step 4 Remove wok from heat and let stand, about ten minutes. Skim the fat from the top of the dish.

Vegetarian Pho (Vietnamese Noodle Soup)

Servings: 4

Ingredients

6 2/3 cups vegetable stock
2/3 onion, peeled and halved
5 1/2 tablespoons garlic, coarsely chopped
1 1/3 (3 inch) cinnamon sticks
2 1/2 tablespoons soy sauce
1 1/3 teaspoons ground ginger
1 1/3 pods star anise
3 tablespoons (blank)s bay leaves
2/3 (16-ounce) package thin rice noodles (such as thai kitchen®)
1 1/2 tablespoons vegetable oil, or as needed
1 1/3 (14-ounce) packages firm tofu, drained and cut into 1/4-inch slices
5 1/3 ounces enoki mushrooms
2 2/3 eaches scallions, thinly sliced
5 1/2 tablespoons coarsely chopped cilantro
2/3 lime, cut into wedges
1 1/3 peppers jalapeno peppers, sliced into rings
2 1/2 tablespoons mung bean sprouts
2 1/2 tablespoons thai basil leaves, torn into bite-size pieces

Directions

Step 1 Place vegetable stock, onion, soy sauce, garlic, cinnamon sticks, ground ginger, star anise, and bay leaves in a sizable pot; bring to a boil. Reduce heat, cover, and simmer until flavors combine, 30 to 45 minutes. Remove solids with a

slotted spoon and keep broth hot.

Step 2 Place noodles in a sizable bowl and cover with boiling water. Reserve until noodles are softened, 8 to ten minutes. Drain and rinse thoroughly. Divide noodles among 6 serving bowls.

Step 3 Heat oil in a sizable skillet over medium-high heat until shimmering. Add tofu within a layer and fry, in batches, until golden brown, about 6 minutes per side.

Step 4 Simmer fried tofu and mushrooms in broth until heated through, about five minutes. Transfer to serving bowls. Top with scallions and cilantro. Ladle in hot broth.

Step 5 Serve lime wedges, jalapeno peppers, bean sprouts, and basil alongside for garnishing each bowl.

Cari ga (chicken curry)

Servings: 10

Ingredients

2 tablespoons olive oil light olive oil
2 lemons large stem lemon grass pale section only
finely chopped
1/4 cup garlic garlic finely chopped
1/4 cup curry powder mild curry powder
700 sweet potatoes sweet potato (kumara) peeled
coarsely chopped
1 1/2 tablespoons ginger finely chopped fresh ginger
2 carrots carrot peeled coarsely chopped
4 cans coconut milk x 400ml coconut milk
500 chicken (1 cup) Massel chicken style liquid stock
(see note)
3/4 cup bay
1400 pieces chicken breasts chicken breast fillets cut
into 4cm
1 1/2 tablespoons sugar caster sugar
1 1/2 tablespoons sauces fish sauce (see note)
sprig coriander Fresh coriander to serve

Directions

Step 1 Heat the oil in a wok or large saucepan over medium-low heat. Cook the lemongrass, garlic, and ginger for 1 minute or until aromatic. Stir in the curry powder, sweet potato, and carrot. Add the coconut milk, stock, and bay leaves. Simmer for 25 minutes or before vegetables are almost cooked.

Step 2 Add the chicken to the wok. Cook, stirring occasionally, for 7 minutes or

before the chicken is cooked through. Stir in the sugar and fish sauce. Season with pepper. Transfer to a serving bowl and top with coriander.

Vietnamese noodle salad

Servings: 10

Ingredients

400 g dried rice-stick noodles
2 tablespoons lime juice
2 tablespoons fish sauces
2 tablespoons brown sugar
2 long red chilli, finely chopped
4 cups beansprouts, trimmed
1 1/2 cups fresh mint leaves
1 1/2 cups fresh coriander leaves
1/2 small red onion, thinly sliced
1 cup roasted salted peanuts
fried onion, to serve (optional)

Directions

Step 1 Place noodles in a big, heatproof bowl. Cover with boiling water. Are a symbol of five minutes or until tender. Drain. Rinse under cool water. Drain.

Step 2 Combine lime juice, fish sauce, sugar, and chili in a bowl. Stir to dissolve sugar.

Step 3 Combine noodles, beansprouts, mint, coriander, onion, peanuts, and lime juice mixture in a bowl. Gently toss to mix. Serve topped with fried onion, if using.

Vietnamese Beef And Lettuce Curry

Servings: 6

Ingredients

- 1 1/2 cups uncooked long grain white rice
- 3 cups water
- 2 1/2 tablespoons white sugar
- 6 tablespoons fish sauces
- 1/2 cup water
- 1 1/2 tablespoons garlic, minced
- 2 tablespoons chile sauce
- 1 1/2 lemons, juiced
- 3 tablespoons vegetable oil
- 4 1/2 tablespoons garlic, minced
- 1 1/2 pounds ground beef
- 1 1/2 tablespoons ground cumin
- 1 1/2 (28-ounce) cans canned diced tomatoes
- 3 cups lettuce leaves, torn into 1/2 inch wide strips

Directions

Step 1 In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 25 minutes.

Step 2 In a bowl, mash together the sugar and 1 clove garlic with a pestle. Mix in the fish sauce, water, chile sauce, and lemon juice.

Step 3 Heat the oil in a wok over high heat, and quickly saute the 3 cloves garlic. Mix the beef into the wok, season with cumin, and cook until evenly brown. Pour in the tomatoes and about 1/2 the fish sauce mixture. Reduce heat to low, and simmer 20 minutes, until thickened.

Step 4 Toss the lettuce into the beef mixture. Serve at once over the cooked rice

with the remaining fish sauce mixture on the side.

Cha Gio Vietnamese Egg Rolls

Servings: 4

Ingredients

- 2 cups uncooked bean threads (cellophane noodles)
- 2 large dried shiitake mushroom
- 2 pounds ground pork
- 2 large carrots, peeled and grated
- 2 small shallots, minced
- 1 pound shrimp, chopped
- 1 1/2 tablespoons vietnamese fish sauces
- 2 1/2 teaspoons white sugar
- 2 1/2 teaspoons salt
- 2 1/2 teaspoons ground black pepper
- 48 eaches egg rolls wrappers
- 2 eggs, beaten
- 8 cups oils for deep frying

Directions

Step 1 Soak vermicelli and shiitake mushroom in hot water until pliable, about a quarter-hour; drain well. Mince shiitake.

Step 2 Combine vermicelli, shiitake, pork, shrimp, carrot, shallot, fish sauce, sugar, salt, and pepper in a sizable bowl. Toss well to split up pork and evenly distribute filling ingredients.

Step 3 Lay 1 egg roll wrapper diagonally on a set surface. Spread a scant 2 tablespoons of filling over the center of the wrapper. Fold bottom corner over filling, then fold in side corners to enclose filling. Brush egg at the top corner of wrapper and continue rolling to seal. Make additional egg rolls in same manner.

Step 4 Heat oil in a deep-fryer, wok, or large saucepan to 350 degrees F (175

degrees C), or until a drop of water jumps on the top.

Step 5 Fry egg rolls until golden brown, 5 to 8 minutes. Drain in some recoverable format towels or paper bags.

Vietnamese beef stew

Servings: 10

Ingredients

2 tablespoons vegetable oil
2 kg gravy beef, cut into 3cm pieces
1/4 cup tomato paste
6 cm-piece fresh ginger, peeled, thinly sliced
4 stems lemons grass, pale section only, finely chopped
4 garlic cloves, crushed
1 1/2 tablespoons chinese five spice
6 whole star anise
2 cinnamon sticks
2 l (4 cups) massel beef stock (see note)
2 tablespoons fish sauces (see note)
1 1/2 tablespoons brown sugar
12 french shallots, peeled
4 carrots, peeled, cut into 2cm-thick slices
fresh thai basil leaves, to serve
steamed green round beans, to serve
steamed white rice, to serve

Directions

Step 1 Heat half the oil in a large heavy-based saucepan over medium-high heat. Add half the beef and cook, turning occasionally, for 3-4 minutes or until browned. Transfer to a bowl. Repeat with remaining oil and beef, reheating the pan between batches.

Step 2 Reduce heat to medium. Add tomato paste and garlic. Cook, stirring, for 1 minute. Return beef to pan. Add ginger, lemon grass, five spice, star anise and

cinnamon. Stir to combine. Stir in the stock, fish sauce and sugar. Bring to the boil. Reduce heat to low. Cover and simmer for 1 hour 30 minutes.

Step 3 Add French shallots and carrot. Uncover and simmer for 30 minutes or until shallots and carrot are tender. (To freeze, see note.)

Step 4 Top with basil. Serve with beans and rice.

Chicken and slaw rice paper rolls

Servings: 10

Ingredients

30 large, round rice paper wrappers
3 cups fresh mint leaves
700 g shredded barbecued chicken
500 g baby cucumbers (qukes), thinly sliced lengthways
200 g pickled ginger, drained (optional)
500 g pkt kale slaw mixes (without dressing)
sweet chilli sauce, to serve

Directions

Step 1 Soak a rice paper wrapper in lukewarm water for 30 seconds to soften. Transfer to a clean tea towel to soak up excess water. Place some cucumber, mint leaves, chicken, ginger and slaw in the center of the wrapper. Fold in the ends and roll firmly up to enclose. Put on a sheet of damp baking paper and repeat with remaining wrappers, cucumber, mint, chicken, ginger, and slaw. Serve with sweet chilli sauce.

Vietnamese Meatballs

Servings: 4

Ingredients

- 1 pound ground chicken
- 2 teaspoons garlic, minced
- 2/3 egg white
- 2 teaspoons rice wine
- 1/3 teaspoon Worcestershire sauce
- 1 1/3 teaspoons fish sauces
- 1 1/2 tablespoons soy sauce
- 1/3 teaspoon white sugar
- 1/2 pinch salt and white pepper to taste
- 1 1/2 tablespoons cornstarch
- 2 teaspoons sesame oil

Directions

Step 1 Preheat the oven's broiler.

Step 2 In a sizable bowl, mix together the bottom chicken, garlic, egg white, rice wine, soy sauce, Worcestershire sauce, fish sauce, sugar, salt, pepper, cornstarch and sesame oil.

Step 3 Form the mixture into small balls, and thread onto skewers three or four 4 at the same time. Put on a baking sheet or broiling rack.

Step 4 Broil for 15 to 20 minutes, turning occasionally, until cooked through.

Prawn rice paper rolls

Servings: 10

Ingredients

24 green medium prawns, peeled, deveined, tails removed
2 stalks lemongrass (white part only), finely chopped
2 garlic cloves, crushed
1 1/2 tablespoons caster sugar
2 green onions, finely chopped
1 1/2 tablespoons fish sauces
pinch of ground white pepper
120 g dried rice vermicelli noodles
4 cups snow peas sprouts
2 cups fresh mint leaves
12 garlic chives, halved
24 large rice paper rounds
480 jars g hoisin sauce
2/3 cup smooth peanut butter
1/4 cup finely chopped salted roasted peanuts

Directions

Step 1 Place prawns, lemongrass, onion, garlic, sugar, fish sauce, and white pepper in a glass or ceramic dish. Toss to mix. Cover. Refrigerate for thirty minutes.

Step 2 Place noodles in a sizable heatproof bowl. Cover with boiling water. Reserve for ten minutes or until softened. Drain. Rinse under cool water. Drain.

Step 3 Make Peanut dipping sauce: Combine hoisin, peanut butter and 2 1/2

tablespoons of cool water in a little saucepan over low heat. Cook, stirring, for 2-3 three minutes or until smooth and combined. Transfer the sauce to a little serving bowl. Sprinkle with peanuts.

Step 4 Arrange noodles, sprouts, mint and chives in separate bundles on a sizable serving platter.

Heat a medium frying pan over medium-high heat. Add prawns. Cook, tossing, for 5 to 6 minutes or until pink and cooked through. Slice cooked prawns in two lengthways. Transfer prawns to a platter.

Step 5 Half fill a shallow dish with hot water. Dip 1 rice paper round in water. Put on a tea towel to soak up the excess water (see note).

Step 6 To put together, top the centre of the rice paper round with a little number of noodles, sprouts, mint, chives and 2 prawn halves. Roll-up, folding in edges to enclose filling.

Chicken rice paper rolls

Servings: 10

Ingredients

2 1.25l (5 cups) water
2 brown onions, halved
2 teaspoons black peppercorns
16 rice paper sheets
1 cup mint leaves
4 lilydale free range chicken breasts
200 g snow peas sprouts, trimmed
16 baby cos lettuce leaves
vietnamese dipping sauce, to serve

Directions

Step 1 Place water, onion, and peppercorns in a saucepan. Bring to the boil over high temperature. Add chicken. Cover. Reserve for thirty minutes to poach. Remove chicken. Reserve to cool.

Step 2 Shred chicken. Dip 1 rice paper sheet into tepid to warm water for 30 seconds or until it softens. Arrange chicken along one edge, leaving a 2cm border. Top with mint, snow pea sprouts and a lettuce leaf. Roll-up to enclose. Halve.

Step 3 Repeat with the rest of the rice paper sheets, chicken, mint, snow pea sprouts and lettuce. Serve with sauce for dipping.

Chilli and lemongrass beef

Servings: 10

Ingredients

- 2 long red chilli, chopped
- 2 lemongrass stem (inner core only), finely chopped
- 6 pieces cm ginger, chopped
- 2 tablespoons grated palm sugar
- juice of 1 lime
- 6 garlic cloves
- 2 tablespoons fish sauces
- 1/4 cup sunflower oil
- 1000 g beef rump steak, trimmed, thinly sliced
- 200 g vermicelli noodles
- 4 spring onions, thinly sliced
- 1 cup fresh coriander
- 1 cup basil leaves
- 1 cup mint leaves

Directions

Step 1 Place chili, lemongrass, ginger, and garlic in a food processor and whiz right into a paste. Add palm sugar, lime juice, fish sauce and 1 tablespoon oil and whiz to mix. Toss the beef in a bowl with half the marinade. Chill for a quarter-hour.

Step 2 Meanwhile, cook the vermicelli based on the packet instructions. Drain, refresh under cool water, and toss with remaining marinade.

Step 3 Heat 2 teaspoons oil in a wok or large pan over medium-high heat. Add half the beef and cook, turning, for 5-7 minutes, or until browned. Repeat with

the remaining 2 teaspoons oil and beef. Keep warm.

Step 4 Toss spring onions and herbs with the rice noodles, then top with the beef and serve.

Coconut-poached chicken and mango salad

Servings: 10

Ingredients

1000 500ml (2 cups) massel chicken style liquid stock
8 cm-piece fresh ginger, peeled, thinly sliced
12 coriander stems
8 4 (about 800g) chicken breasts fillets
1/4 cup lime juice
625 1/2 310ml (1 1/4 cups) coconut milk
2 tablespoons fish sauces
2 tablespoons finely grated palm sugar
4 fresh mangoes, peeled, thinly sliced
2 avocados, peeled, thinly sliced
2 red capsicum, thinly sliced
6 spring onions (shallots), thinly sliced diagonally
2 long fresh red chilli, thinly sliced diagonally
1 cup fresh mint leaves
1 cup fresh coriander leaves
roasted cashews, coarsely chopped, to serve

Directions

Step 1 Bring stock, ginger, coriander stems, and 250ml (1 cup) coconut milk to a simmer in a deep frying pan over low heat. Add the chicken. Cook for a quarter-hour or until just cooked. Remove from heat. Reserve for five minutes to infuse. Use tongs to transfer to a plate. Reserve to cool. Shred.

Step 2 Meanwhile, combine the lime juice, fish sauce, palm sugar and remaining coconut milk in a little bowl.

Step 3 Combine the chicken, dressing, mango, avocado, capsicum, spring onion,

chilli, half the mint and half the coriander leaves in a sizable bowl. Transfer to a platter. Sprinkle with the cashew and the rest of the mint and coriander.

Crispy Vietnamese pancakes

Servings: 10

Ingredients

381 190g (1/2 cup) rice flour
1/2 teaspoon sea salt
251 125ml (1/2 cup) coconut milk
1 teaspoon turmeric
4 green shallots, thinly sliced
vegetable oil, to fry
600 g shredded barbecued chicken
2 small carrots, peeled, cut into matchsticks
200 g bean sprouts
2 cups fresh coriander sprigs, plus extra, to serve
fresh mint leaves, to serve
baby cos lettuce leaves, to serve
lime wedges, to serve
120 1/2 60ml (1/4 cup) fish sauces
120 1/2 60ml (1/4 cup) white vinegar
110 1/2 55g (1/4 cup) sugar
2 tablespoons fresh lime juice
2 long fresh red chilli, deseeded, finely chopped
2 garlic cloves, finely chopped

Directions

Step 1 Combine the rice flour, turmeric, and salt in a huge bowl. Whisk in the coconut milk, shallot and 125ml (1/2 cup) water. Set the batter aside for one hour to rest.

Step 2 For the nuoc cham dressing, whisk the fish sauce, vinegar, sugar, lime

juice, chilli, garlic and 2 tbs water in a bowl. Reserve.

Step 3 Heat a 20cm non-stick frying pan over medium-high heat. Lightly brush with vegetable oil. Add 1/3 cup batter, swirling to thinly cover the bottom of the pan. Scatter one-sixth of every of the chicken, carrot and bean sprouts over half the pancake. Top with a few coriander sprigs. Cook for 3-4 minutes or before pancake is crisp and golden underneath. Fold the pancake to cover the filling, then slide onto a serving plate and cover to keep warm. Repeat with the rest of the oil, batter and filling.

Step 4 Top the pancakes with mint and further coriander. Serve with the lettuce leaves, lime wedges and nuoc cham dressing.

Easy chicken pho

Servings: 10

Ingredients

200 g vermicelli noodles
4 zucchini, cut into long matchsticks
4 spring onions, thinly sliced diagonally
1 cup coriander leaves
4 cups (380g) shredded coles rspca approved hot roast chicken
2 long red chilli, thinly sliced diagonally (optional)
8 cups (1l) coles vietnamese inspired chicken pho broth
2 tablespoons light soy sauce

Directions

Step 1 Divide the noodles into two. Use scissors to cut each portion in two crossways to create 4 even portions.

Step 2 Divide the noodle portions among four 3-cup (750ml) jars or serving bowls with the zucchini, chicken, spring onion, coriander and chilli, if using.

Step 3 Place broth, soy sauce and 2 cups (500ml) water in a little saucepan. Bring to a simmer over medium heat.

Step 4 Right before serving, carefully pour the broth mixture evenly over noodle mixture in the jars or bowls. Cover and reserve for 5 mins or until noodles are tender and mixture is heated through.

Easy Vietnamese-style caramel pork meatballs

Servings: 10

Ingredients

- 1/2 cup rice wine vinegar
- 1 1/2 tablespoons caster sugar
- 2 carrots, julienned
- 1000 g pork mince
- 1 teaspoon salt
- 2 stalks lemongrass, white part only, finely chopped
- 4 garlic cloves, crushed
- 6 pieces cm fresh ginger, peeled, finely grated
- 1/2 cup finely chopped fresh coriander leaves
- 2/3 cup dried breadcrumbs
- 2 eggs, lightly beaten
- 2 tablespoons peanut oil
- 2 tablespoons lime juice
- 2 long red chilli, thinly sliced
- 2 lebanese cucumbers, cut into long strips
- 2 baby gem lettuce, leaves separated
- steamed jasmine rice, to serve
- 2 tablespoons honey
- 1/4 cup caster sugar
- 2 tablespoons fish sauces
- 1/4 cup light soy sauce

Directions

Step 1 Place vinegar, sugar, and salt in a huge bowl. Stir until sugar dissolves. Add carrot. Toss to coat. Reserve for 20 minutes.

Step 2 Meanwhile, combine the pork mince, lemongrass, garlic, ginger,

coriander, breadcrumbs, and egg in a bowl. Roll tablespoons of pork mixture into balls.

Step 3 Make Caramel Sauce: combine honey, sugar, fish sauce, soy sauce and 1/4 cup water in a jug.

Step 4 Heat oil in a huge frying pan over medium-high heat. Add meatballs. Cook, turning, for five minutes or until browned around. Add honey mixture. Cook, turning meatballs occasionally, for five minutes or until meatballs are cooked through and sauce thickens slightly. Stir in lime juice. Sprinkle with chllli.

Step 5 Add cucumber and lettuce to carrot mixture. Toss to mix. Serve meatballs with rice and salad.

Vietnamese chicken lettuce cups

Servings: 10

Ingredients

200 g dried rice vermicelli noodles
4 cups shredded cooked chicken (see note)
2 large carrots, peeled, cut into matchsticks
1 cup fresh mint leaves
1/4 cup lime juice
1 1/2 tablespoons fish sauces
16 iceberg lettuce leaves
2 garlic cloves, crushed
2 tablespoons brown sugar
4 red bird's eye chillies

Directions

Step 1 Place noodles in a big, heatproof bowl. Cover with boiling water. Are a symbol of five minutes or until softened. Drain. Rinse under cool water. Drain. Go back to the bowl.

Step 2 Meanwhile, combine the dressing ingredients in a jug.

Step 3 Add chicken, carrot, mint and dressing to the noodles. Toss to mix. Divide mixture between lettuce leaves. Serve.

Fennel pork belly sliders with kimchi

Servings: 10

Ingredients

- 2 2/5 kg coles australian pork belly roast
- 2 tablespoons olive oil
- 2 teaspoons fennel seeds
- 4 brown onions, cut into wedges
- 2 teaspoons sea salt flakes
- 2 cups (250ml) salt-reduced chicken stock
- 1 1/3 cups (200g) mayonnaise
- 2 teaspoons wasabi paste
- 24 coles bakery vietnamese rolls or hot dogs rolls, split
- 4 womboks (chinese cabbage), thinly sliced
- 1/4 cup salt
- 4 carrots, peeled, cut into matchsticks
- 12 spring onions, thinly sliced
- 4 cups coriander sprigs
- 2 tablespoons ginger, finely grated
- 4 garlic cloves, crushed
- 2 tablespoons fish sauces
- 2 tablespoons sriracha or chilli sauces
- 2 tablespoons caster sugar
- 2 tablespoons rice wine vinegar

Directions

Step 1 Preheat oven to 230C. Place pork on a clean work surface. Pat rind dry with a paper towel. Use a sharp knife to score the rind in thin straight lines. Drizzle with oil. Sprinkle with salt and fennel seeds, rubbing over the rind and into the cuts.

Step 2 Place onion in the bottom of a roasting pan. Place the pork, rind-side up, at the top. Roast for 30 mins or until skin starts to crackle. Reduce heat to 160C. Pour the stock around the bottom of the pork. Roast for 1 1/2 hours or until pork is quite tender. Reserve for 15 mins to rest. Thinly slice.

Step 3 Meanwhile, to help make the kimchi, place wombok in a bowl. Add the salt and toss to mix. Set aside for one hour to pickle. Rinse thoroughly under cool water. Drain well. Use the hands to squeeze the wombok to eliminate excess water. Place in a bowl with the carrot, spring onion and half the coriander. Combine the ginger, garlic, fish sauce, chilli sauce, sugar and vinegar in a bowl. Enhance the cabbage mixture and toss to mix.

Step 4 Combine the mayonnaise and wasabi in a bowl. Spread mayonnaise mixture over the cut sides of every roll. Fill with pork, kimchi and remaining coriander.

Five-spice chicken and cucumber banh mi

Servings: 10

Ingredients

- 1 1/2 cups (165g) caster sugar
- 1 1/2 cups (185ml) white vinegar
- 6 carrots, cut into thin matchsticks or grated
- 1 cup (150g) whole-egg mayonnaise
- 4 baguettes, cut into thirds, split
- 1800 g skinless chicken thighs fillets
- 4 long red chillies, seeds removed, cut into thin strips
- 2 telegraph cucumbers, thinly sliced into ribbons (a mandoline is ideal)
- 1 red onion, very thinly sliced
- 1 cup coriander leaves
- 1/2 cup (60ml) soy sauce
- 10 garlic cloves, finely chopped
- 8 eschalots, finely chopped
- 1/4 cup fish sauces
- 2 tablespoons caster sugar
- 8 coriander stalks, bruised
- 1 1/2 tablespoons five-spice powder

Directions

Step 1 Combine sugar, vinegar, and 1/2 teaspoon salt in a bowl, stirring until sugar and salt dissolve. Add carrots and toss to coat. Stand at room temperature for at least 2 hours or overnight. Drain.

Step 2 Meanwhile, combine all of the marinade ingredients together in a huge bowl with 1 teaspoon black pepper. Add chicken, embracing coat. Cover and marinate in the fridge for 1 1/2 hours, turning frequently.

Step 3 Lightly oil a barbecue or chargrill and preheat to medium-high. Remove chicken from marinade and grill, in batches, for 6-8 minutes, turning, until cooked through. Slice on an angle and keep warm.

Step 4 Spread mayonnaise on the bottom half of the baguettes, then fills with carrot, chili, cucumber, chicken, onion and coriander. Serve immediately.

Floating market fish soup

Servings: 10

Ingredients

1200 g white fish fillets (such as blue-eye or snapper)
200 g bean thread vermicelli (glass noodles)
2 2/5 litres massel chicken style liquid stock
6 eschalots, finely sliced
4 lemongrass stems
2 long red chilli, sliced
1/4 cup tamarind puree (see notes)
1/4 cup fish sauces
2 tablespoons sugar
200 g bean sprouts
4 tomatoes, chopped
handful small of thai basil (or mint: see notes)
handful small fresh coriander
2 limes, quartered

Directions

Step 1 Slice the fish into bite-sized chunks and toss with salt and pepper. Put noodles in a bowl, pour over boiling water to cover and leave for 4 minutes, then drain.

Step 2 Trim lemongrass to inner, tender white part and finely slice. Put stock, eschalot, chili, tamarind, and lemongrass in a pan. Bring to a boil over medium-high heat, then simmer for ten minutes over medium heat.

Step 3 Stir in fish, fish sauce, and sugar. Simmer over medium-high heat, covered, for five minutes. Add sprouts, noodles, and tomatoes. Simmer for 1

minute or until hot.

Divide among warm bowls. Scatter with herbs and serve with lime wedges.

Fried Squid with Pineapple

Servings: 6

Ingredients

- 3 tablespoons vegetable oil
- 4 1/2 tablespoons garlic, minced
- 3 pounds squid, cleaned and cut into 1/2 inch rings
- 3/4 fresh pineapple - peeled, cored and chopped
- 6 stalks celery, cut into 2 inch pieces
- 1 1/2 onions, cut into wedges
- 6 tablespoons fish sauces
- 1 1/2 teaspoons white sugar
- 1 1/2 teaspoons ground black pepper

Directions

Step 1 In a sizable skillet over medium high temperature, heat the oil and the garlic. Fry until garlic is golden brown.

Step 2 Add onion and stir-fry for 1 minute. Add squid and cook until they just turn white (usually do not overcook). Add the pineapple, celery, fish sauce, sugar and pepper. Stir fry for 2 minutes.

Ginger and caramel pork

Servings: 10

Ingredients

2 tablespoons vegetable oil
1200 g pork fillet, thickly sliced
2 tablespoons fresh ginger matchsticks
4 garlic cloves, finely chopped
2 brown onions, halved, cut into wedges
2 long fresh red chilli, thinly sliced diagonally
140 2/3 70g (1/3 cup) caster sugar
1/4 cup water
251 125ml (1/2 cup) massel chicken style liquid stock
4 shallots, trimmed, cut into 5cm pieces
2 tablespoons fish sauces
2 tablespoons fresh lime juice
steamed rice, to serve
shallot, extra, thinly sliced, to serve

Directions

step 1 In a big skillet over medium temperature, heat the and the garlic. Fry until garlic is golden brown.

step 2 Add onion and stir-fry for 1 minute. Add squid and cook until they just turn white (will not overcook). Add the pineapple, celery, fish sauce, sugar and pepper. Stir fry for 2 minutes.

Grilled eggplant and haloumi salad

Servings: 10

Ingredients

500 g haloumi, cut into 5mm-thick slices
2 tablespoons finely grated lemons rind
1/4 cup olive oil
1 tablespoon ground sumac
8 lebanese eggplants, thinly sliced lengthways
olive oil spray
300 g mixed salad leaves
1/4 cup fresh lemon juice

Directions

Step 1 Slice the haloumi slices into long 2cm-wide strips. Combine the sumac, lemon rind and half the oil in a huge bowl. Add haloumi and toss gently to coat. Season with salt and pepper.

Step 2 Heat a barbecue grill or chargrill on medium-high. Spray half the eggplant with oil. Cook for 2-3 minutes each side or until lightly charred. Transfer to a huge bowl. Repeat with the rest of the eggplant.

Step 3 Heat a huge non-stick frying pan over medium-high heat. Cook the haloumi for 2-3 minutes each side or until golden.

Step 4 Add the salad leaves to the eggplant and toss gently to mix. Divide among serving plates. Top with haloumi. Whisk the lemon juice and remaining oil in a bowl. Season with salt and pepper. Drizzle over the salad.

Hanoi fried fish

Servings: 10

Ingredients

200 ml rice bran oil or vegetable oil
6 pieces cm galangal, (see note) peeled, grated
1/4 cup lime juice
2 teaspoons ground turmeric
16 x 100g pieces blue-eye trevalla, skinned, pin-boned
200 g rice vermicelli noodles
14 spring onions, trimmed
1/4 cup rice flour
100 g roasted peanuts
1 cup fresh coriander
1 cup fresh dill
1 cup thai basil
16 butter leaf lettuce leaves
1 red birdseye chilli, seeded, finely chopped
1 tablespoon garlic, crushed
2 teaspoons caster sugar
120 1/2 60ml (1/4 cup) fish sauces
2 limes, juiced

Directions

Step 1 To create a sauce, stir all ingredients and 60ml (1/4 cup) water in a bowl.

Step 2 To marinate fish, combine 2 tablespoons oil, lime juice, galangal and turmeric in a set dish. Add fish and turn to coat.

Step 3 To create noodle pancakes, soften noodles in tepid to warm water for 8

minutes. Drain. Meanwhile, thinly slice 1 onion. Stir flour, 1/2 teaspoon salt and 60ml (1/4 cup) water in a bowl to a paste, then toss as well as noodles and onion. Shape mixture into 4 pancakes. Heat remaining 60ml (1/4 cup) oil in a frying pan over medium heat. Fry pancakes, in 2 batches, for 2 minutes each side or until golden. Drain in writing a towel. Reserve pan.

Step 4 Heat a clean pan over high temperature. Cook fish, in 2 batches, for 2 minutes each side or until almost cooked. Transfer to a tray and rest for five minutes.

Step 5 Meanwhile, cut remaining 6 onions into 1cm lengths. Heat reserved pan over medium heat. Cook onions and peanuts for 30 seconds. Add herbs. Cook for 15 seconds or until just wilted.

Step 6 Divide pancakes and lettuce among plates. Top with fish, scatter with herb mixture and serve with dipping sauce.

Prawn cocktail banh mi

Servings: 10

Ingredients

8 long crusty bread rolls
4 cups finely shredded iceberg lettuce
40 cooked medium prawns, peeled, deveined
fresh coriander sprigs, to serve
2 long fresh red chilli, thinly sliced, to serve
1/4 cup rice wine vinegar
1 1/2 tablespoons white sugar
2 lebanese cucumbers, thinly sliced
1 teaspoon sea salt
251 125g (1/2 cup) kewpie or whole-egg mayonnaise
(see notes)
1/4 cup tomato sauce
2 tablespoons sriracha chilli sauces (see tips)
2 teaspoons Worcestershire sauce
1/4 cup fresh lime juice

Directions

Step 1 For the quick-pickle cucumber, place the cucumber, vinegar, sugar, and salt in a sizable bowl. Use the hands to mix, ensuring each slice is coated in the liquid. Reserve for a quarter-hour for the flavours to build up.

Step 2 Meanwhile, for the cocktail sauce, place all of the ingredients in a bowl and stir until well combined.

Step 3 When prepared to assemble, gently squeeze and discard the surplus liquid from the pickled cucumber. Split the bread rolls lengthways, taking care

never to cut completely. Generously spread both sides of bread with the spicy cocktail sauce. Top with the iceberg lettuce and cucumber. Divide prawns among the rolls and drizzle with extra cocktail sauce. Sprinkle with the coriander sprigs and chilli.

Instant Pot® Beef Pho

Servings: 8

Ingredients

- 4 pounds beef soup bones
- 4 eaches whole cloves
- 4 eaches whole star anise pods
- 1 1/3 teaspoons olive oil
- 1 1/3 large onions, chopped
- 1 1/3 (1/2 inch) piece cinnamon sticks
- 1 1/3 (2 inch) piece ginger, peeled
- 2/3 pound chuck roast
- 2 1/2 tablespoons fish sauces
- 1 1/2 tablespoons raw sugar
- 2 2/3 teaspoons kosher salt
- 12 cups water
- 2/3 pound top round beef
- 1 pound dry rice stick noodles
- 5 1/2 tablespoons chopped cilantro
- 2 2/3 medium (4-1/8" long)s green onions, chopped

Directions

Step 1 Set a power pressure cooker (such as for example Instant Pot®) on "Saute" mode. Add beef bones with water to cover; bring to a boil. Boil vigorously for three minutes; drain. Transfer bones to a plate. Dry the pot and return it to the pressure cooker.

Step 2 Set cooker on "Saute" mode. Add cloves, star anise, and cinnamon adhere to underneath of the pot. Toast, turning once in order to avoid burning, until aromatic, about five minutes. Transfer to a bowl.

Step 3 Pour essential olive oil into the hot pot. Add chopped onion and ginger; cook and stir until softened and needs to brown, about 10 minutes.

Step 4 Place the beef bones, toasted spices, chuck roast, fish sauce, sugar, and salt in the pot. Pour in 9 cups of water, filling the pot 3/4 full. Seal the pressure cooker and bring to ruthless according to manufacturer's instructions; cook for thirty minutes. Release pressure through a natural-release way for 20 minutes.

Step 5 Take away the chuck roast from the pot. Pour the stock through a sieve into another pot. Discard the bones and spices. Put the pot on the stove, cover, and keep hot over low heat.

Step 6 Place a top round into the freezer for a quarter-hour. Place rice noodles in a bowl with tepid to warm water to cover; soak until pliable, about quarter-hour. Drain the noodles.

Step 7 Take away the top round from the freezer and slice it as thinly as possible, cutting against the grain for best results. Cut the chuck roast.

Step 8 Put a little pile of rice noodles in the center of a soup bowl. Top with cilantro and green onions. Arrange slices of raw top round and chuck roast around the noodles. Pour in the hot stock, carefully, before the bowl is full. Repeat for additional servings.

Vietnamese salmon noodle bowl

Servings: 10

Ingredients

1000 g skinless salmon fillets
1/4 cup brown sugar
1/4 cup fish sauces
500 g rice vermicelli noodles
2 lebanese cucumbers, seeded, julienned
2 garlic cloves, crushed
2 large carrots, peeled, julienned
2 cups mint leaves
2 cups coriander leaves
4 spring onions, thinly sliced
2/3 cup (45g) roasted peanuts, chopped
1/4 cup fish sauces
2 limes, juiced
1/4 cup brown sugar
2 long red chilli, thinly sliced
2 garlic cloves, crushed

Directions

Step 1 Place salmon in a glass or ceramic dish. Combine sugar, fish sauce, and garlic in a jug. Pour over salmon and toss to coat. Reserve for 30 mins to marinate.

Step 2 Meanwhile, cook noodles in a saucepan of boiling water for 3-5 mins or until tender. Refresh under cool water. Drain.

Step 3 Heat a barbecue grill or chargrill on medium-high. Cook salmon for 3 mins using one side. Turn and cook for 2 mins or until just cooked. Transfer to a

plate. Break right into large pieces.

Step 4 To help make the dressing, combine fish sauce, lime juice, sugar, chilli and garlic in a little jug. Stir until sugar dissolves.

Step 5 Divide the noodles among serving bowls. Arrange salmon, cucumber, carrot, mint, coriander and spring onion over the noodles. Sprinkle the peanuts outrageous. Drizzle with dressing and serve immediately.

Lemon chicken noodle salad

Servings: 10

Ingredients

1000 g lilydale free range chicken breasts, thinly sliced
2 stem lemongrass, pale section only, finely chopped
2 teaspoons finely grated lemons rind
4 long fresh red chillies, deseeded, finely chopped
160 2/3 80ml (1/3 cup) fresh lemon juice
1 teaspoon turmeric
200 g dried egg noodles
2 small red onions, thinly sliced
300 g sugar snap peas, thinly sliced diagonally
1/2 small red cabbage, shredded
200 g grape tomatoes, halved
2 cups fresh mint leaves
2 cups fresh coriander leaves
1 1/2 tablespoons fish sauces
1 1/2 tablespoons brown sugar

Directions

Step 1 Combine the chicken, lemongrass, lemon rind, turmeric, half the chili, and 2 tablespoons of lemon juice in a shallow glass bowl. Cover and place in the fridge for thirty minutes to marinate.

Step 2 Cook the noodles following packet directions or until tender. Drain. Refresh under cold running water.

Step 3 Heat a sizable wok over high temperature and spray with oil. Stir-fry the chicken for 2-3 minutes or until golden brown and cooked through. Transfer to a

sizable bowl.

Step 4 Add the noodles, onion, sugar snap peas, cabbage, tomato, mint and coriander to the chicken. Combine fish sauce, sugar, remaining chilli and 2 tablespoons lemon juice in a little bowl. Stir until sugar dissolves. Add the dressing to the salad. Gently toss to mix. Serve warm.

Lemongrass pork rolls with pickled cucumber, celery and apple

Servings: 10

Ingredients

4 lemongrass stems, pale section only, chopped
4 green shallots, chopped
2 fresh long red chilli, chopped
1/4 cup vegetable oil
120 1/2 60ml (1/4 cup) lime juice
4 garlic cloves, halved
1/4 cup grated palm sugar
3 tablespoons fish sauces
1000 g pork scotch fillet, excess fat trimmed, cut into 3cm pieces
2 lebanese cucumbers, halved, deseeded, thinly sliced diagonally
2 small green apples, cut into matchsticks
2 large celery stick, cut into matchsticks
2/3 cup fresh mint leaves
8 french-style baguette rolls, warmed, split, buttered
chilli sauce, to serve

Directions

Step 1 Process lemongrass, shallot, chili, and garlic in a food processor until finely chopped. Add oil, half the lime juice, half the palm sugar, and 1 tablespoon of the fish sauce. The process to a paste.

Step 2 Thread pork onto 4 metal or pre-soaked bamboo skewers. Place skewers in a glass or ceramic dish. Spoon over lemongrass paste. Reserve for ten minutes to marinate.

Step 3 For the pickle, whisk the rest of the lime juice, palm sugar, and fish sauce in a glass bowl. Season with pepper. Add the cucumber, apple, celery and mint. Toss to mix. Set aside for ten minutes to build up the flavours. Drain off excess liquid.

Step 4 Preheat a chargrill or barbecue on medium-high. Drain excess marinade from skewers. Spray with oil. Cook on chargrill, turning, for 6 minutes or until lightly charred and pork is merely cooked through. Rest for 4 minutes.

Step 5 Divide rolls among serving plates. Top each with the pickle and a pork skewer. Serve with chilli sauce.

Maho, Vietnamese Chicken

Servings: 8

Ingredients

4 cups uncooked white rice
8 cups water
6 tablespoons vegetable oil
6 breast half, bone and skin removed (blank)s skinless,
boneless chicken breasts halves - cut into bite-size
pieces
1/4 cup soy sauces, or to taste
1/4 cup garlic, minced
1 cup dry-roasted, unsalted peanuts
8 large leaf (blank)s large leaves of iceberg lettuce
2 (11-ounce) cans mandarin oranges, drained

Directions

Step 1 Bring the rice and water to a boil in a saucepan over high temperature. Reduce heat to medium-low, cover, and simmer before the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Allow rice stand, covered, when you finish the dish.

Step 2 Heat oil in a skillet over medium heat until shimmering, and cook and stir the garlic until fragrant, about 1 minute. Stir in the chicken, and cook and stir until seared and starting to brown, about five minutes. Stir in soy sauce and peanuts, and cook and stir before the chicken is no pinker inside, and the soy sauce has coated the chicken and peanuts, 5 more minutes. Take away the chicken mixture from heat.

Step 3 Line 4 plates with lettuce leaves, and scoop 1 cup of cooked rice onto each leaf. Top with chicken-peanut mixture, and sprinkle each plate with

mandarin orange slices.

Vietnamese fried rice

Servings: 10

Ingredients

611 300g (1 1/2 cups) jasmine rice
1000 500ml (2 cups) water
120 1/2 60ml (1/4 cup) soy sauce
2 teaspoons sesame oil
1 1/2 tablespoons peanut oil
2 tablespoons caster sugar
6 garlic cloves, finely chopped
300 g snow peas, trimmed, cut into thirds diagonally
230 g pkt fresh baby corn, cut into thirds diagonally
2 carrots, peeled, finely chopped
120 1/2 60ml (1/4 cup) water, extra
4 eggs, lightly whisked
white pepper
8 shallots, ends trimmed, thinly sliced

Directions

Step 1 Place the rice in a sieve and rinse under cold running water before the water runs clear. Place the rice and water in a medium saucepan over high temperature. Bring to the boil, stirring often. Reduce heat to low. Cover with a tight-fitting lid or foil and cook for 12 minutes or before water is absorbed and the rice is tender. Remove from heat and reserve, covered, for five minutes. Use a fork to split up the grains. Spread the rice over a baking tray and reserve to cool completely. Cover with plastic wrap and place in the fridge overnight to chill.

Step 2 Combine the soy sauce, sugar and sesame oil in a little bowl. Stir before

sugar dissolves. Reserve until required.

Step 3 Heat peanut oil in a non-stick wok over high temperature. Stir-fry the garlic for 1 minute or until aromatic. Add snow peas, baby corn and carrot and toss to mix. Add the excess water. Cook, stirring occasionally, for three minutes or before vegetables are tender crisp and the liquid has evaporated. Add the rice and cook, stirring with a wooden spoon to split up any lumps, for 4 minutes or until heated through.

Step 4 Make a well at the heart and add the egg. Cook, stirring the egg, for 30 seconds or before egg starts to cook. Stir-fry for 1 minute or before egg and rice mixture are combined. Add the soy sauce mixture and toss to mix. Season with white pepper. Stir in the shallot. Divide among serving bowls.

Banh Xeo (Vietnamese Crepes)

Servings: 6

Ingredients

1 1/2 cups rice flour
3/4 teaspoon white sugar
3/4 teaspoon salt
1 1/2 cups coconut milk
3/4 cup water
3/8 teaspoon ground turmeric
3 tablespoons vegetable oil, divided, or as needed
3 tablespoons minced shallots
3 tablespoons garlic, minced, or more to taste
1 pound fresh shrimp, peeled and deveined
3 tablespoons fish sauces, or more to taste
1 1/2 pinches salt to taste
1 1/2 pounds mung bean sprouts
6 large leaf (blank)s lettuce leaves, or as needed

Directions

Step 1 Mix rice flour, sugar, 1/2 teaspoon salt, and turmeric together in a sizable bowl. Beat in coconut milk to produce a thick batter. Slowly beat in water until batter may be the consistency of a thin crepe batter.

Step 2 Heat 1 1/2 tablespoon oil in a sizable skillet over medium-high heat. Add shallot and garlic; cook and stir until fragrant, however, not browning, one to two 2 minutes. Add shrimp; saute until cooked through and opaque, three to four 4 minutes. Season with fish sauce and salt. Transfer filling to a bowl.

Step 3 Preheat oven to 200 degrees F (95 degrees C).

Step 4 4 Get rid of the skillet and reheat over medium heat. Add remaining 1 1/2 teaspoon oil. Stir crepe batter and pour 1/2 cup into the hot skillet, swirling to coat underneath. Lay three or four 4 of the cooked shrimp on underneath half of the crepe. Top with a little couple of bean sprouts. Cook until batter looks set and edges begin to brown, about 1 minute. Fold crepe over and slide onto an oven-safe plate.

Step 5 Place crepe in the preheated oven to keep warm. Repeat with remaining batter and filling.

Step 6 Serve lettuce leaves alongside filled crepes. Break off bits of crepe and roll-up in lettuce leaves to consume.

Mango ice-cream

Servings: 10

Ingredients

600 ml thickened light cream
500 250ml (1 cup) skim milk
16 cardamom pods, crushed
1600 cans g sliced mangos, drained
800 cans g sweetened condensed milk
tropical fruit, to serve

Directions

Step 1 Line an 11 x 21cm (base measurement) loaf pan with 2 layers of plastic wrap, allowing the sides to overhang. Combine the cream, milk, and cardamom in a saucepan and bring to a simmer over medium-high heat. Remove from heat and reserve for thirty minutes to infuse.

Step 2 Meanwhile, process the mango in a food processor until smooth.

Step 3 Strain the cream mixture into a little bowl, using the trunk of a spoon to press the cardamom pods in the sieve. Add the condensed milk. Use a power beater to beat the cream mixture for quarter-hour or until it thickens slightly. Fold in the mango. Spoon into the prepared pan. Cover with plastic wrap and place in the freezer overnight or until firm.

Step 4 Take away the ice-cream from the freezer ten minutes before serving. Turn the ice-cream onto a serving platter. Take away the plastic wrap and discard. Top the ice-cream with tropical fruit.

Vietnamese Chicken Salad

Servings: 6

Ingredients

- 1 1/2 tablespoons finely chopped green chile peppers
- 1 1/2 tablespoons rice vinegar
- 4 1/2 tablespoons asian fish sauces
- 4 1/2 tablespoons garlic, minced
- 3 tablespoons fresh lime juice
- 1 1/2 tablespoons white sugar
- 1 1/2 tablespoons asian (toasted) sesame oil
- 3 tablespoons vegetable oil
- 1 1/2 teaspoons black pepper
- 3 breast half, bone and skin removed (blank)s cooked
skinless boneless chicken breasts halves, shredded
- 3 cups cabbage, cored and thinly sliced
- 1 1/2 carrots, cut into matchsticks
- 1/2 onion, finely chopped
- 1/2 cup finely chopped dry roasted peanuts
- 1/2 cup chopped fresh cilantro

Directions

Step 1 Stir together the chopped green chiles, rice vinegar, lime juice, fish sauce, garlic, sugar, sesame oil, vegetable oil, and black pepper before the mixture is thoroughly combined and the sugar is dissolved.

Step 2 Place the chicken, cabbage, carrot, onion, peanuts, and cilantro in a salad bowl, and toss thoroughly as well as tongs. Pour the dressing over the salad and toss again. Serve immediately.

Salt-and-Pepper Shrimp (Tom Rang Muoi)

Servings: 6

Ingredients

1 1/2 pounds uncooked jumbo shrimp, in shell with heads attached
cup 1/8 cornstarch, or more as needed
4 1/2 tablespoons peanut oil, divided
1 cup garlic, pressed
1 1/2 tablespoons minced ginger
4 1/2 eaches scallions, chopped
6 tablespoons onions, minced
2 tablespoons minced jalapeno pepper
3/4 teaspoon kosher salt
3/4 teaspoon freshly cracked black pepper

Directions

Step 1 Use kitchen shears to cut long whiskers and a sharp head point from the shrimp. Place cornstarch in a bowl. Roll in cornstarch to coat lightly and evenly, brushing off excess.

Step 2 Heat 2 tablespoons peanut oil in a skillet over medium-high heat. Add shrimp and saute until red and golden, about 2 minutes per side. Transfer shrimp to a paper towel-lined plate and get rid of the skillet.

Step 3 Heat remaining peanut oil in the same skillet. Add garlic, onion, and ginger; cook and stir until fragrant and soft, about 1 minute. Add scallions, jalapeno, and coated shrimp. Cook and stir for 30 seconds while seasoning with the majority of the salt and pepper. Garnish with remaining salt and pepper before serving.

Matt Sinclair's Vietnamese chicken rice paper rolls

Servings: 10

Ingredients

200 g vermicelli rice noodles
24 rice paper sheets
4 spring onions, cut into long thin strips
1 continental cucumber, peeled into ribbons
100 g bean sprouts
2 carrots, peeled, cut into long thin matchsticks or grated
2 cups coriander, sprigs picked
2 cups mint leaves
1/2 coles rspca approved hot roast chicken, shredded
1 cup (70g) unsalted peanuts, toasted, finely chopped
1/4 cup brown sugar
180 ml lime juice (about 4-5 limes)
140 ml fish sauces
4 birdseye chillies, thinly sliced
2 garlic cloves, finely grated

Directions

Step 1 Place noodles in a heatproof bowl. Cover with warm water. Reserve to soak for 2-4 mins or until tender. Drain well.

Step 2 Fill a broad, shallow bowl or tray with water. Dip 1 rice paper sheet into the water. Remove and get rid of excess. Put on a clean work surface. Repeat with 5 more rice paper sheets. Quickly arrange a little strip of noodles along underneath a third of every rice paper sheet. Top with a number of the spring

onion, carrot, cucumber, bean sprouts, coriander, mint, chicken and peanut. Fold underneath the edge of just one 1 rice paper sheet over the filling, then fold in the sides and roll-up to enclose. Transfer to a serving dish. Repeat to create 5 more rice paper rolls.

Step 3 Repeat with the rest of the rice paper sheets, noodles, spring onion, carrot, cucumber, bean sprouts, coriander, mint, chicken and peanut.

Step 4 To help make the Vietnamese dipping sauce, combine the sugar, lime juice, fish sauce, chilli and garlic in a little bowl. Taste and add more sugar, lime juice or fish sauce if needed.

Step 5 Serve the rolls with dipping sauce.

Meatball banh mi

Servings: 8

Ingredients

1 1/2 tablespoons vegetable oil
896 g pkt coles classic beef & pork meatballs
1 tablespoon garlic paste
1 tablespoon lemongrass paste
3 1/2 tablespoons soy sauce
1 tablespoon ginger paste
9 3/5 coles brioche hot dogs rolls
1 3/5 carrots, peeled, shredded
3 1/5 spring onions, trimmed, cut into matchsticks
6 1/2 tablespoons coriander leaves

Directions

Step 1 Place the spring onion in a plate of iced water. Reserve for 10 mins to curl. Drain.

Step 2 Meanwhile, heat the oil in a huge frying pan. Cook the meatballs for 5 mins, tossing, until brown around. Add the garlic, ginger, lemongrass and soy sauce. Cook, stirring, for 5 mins or before meatballs are cooked through.

Step 3 Use a huge serrated knife to split the bread rolls lengthways (don't cut completely). Fill the rolls with carrot, meatballs, spring onion curls and coriander. Drizzle with any sauce from the pan to serve.

Mini Vietnamese crepes

Servings: 10

Ingredients

60 cooked prawns, peeled, deveined, halved lengthways
101 50g (1/2 cup) bean sprouts, trimmed
2 long fresh red chilli, sliced
sweet chilli sauce or vietnamese dipping sauce, to serve
lime wedges, to serve
2/3 cup fresh coriander leaves, plus extra, to serve
350 175g (1 cup) rice flour
2 tablespoons cornflour
1 1/2 tablespoons caster sugar
2 teaspoons salt
1 teaspoon turmeric
540 cans ml coconut milk
160 2/3 80ml (1/3 cup) rice wine vinegar
110 1/2 55g (1/4 cup) caster sugar
1 teaspoon salt
2 1 (about 150g) carrots, julienned

Directions

Step 1 For the crepes, combine the rice flour, cornflour, sugar, salt, and turmeric in a bowl. Slowly whisk in the coconut milk and 250ml (1 cup) water. Cover with plastic wrap and place in the fridge for 4 hours or overnight to rest.

Step 2 Meanwhile, for the pickled carrot, combine the vinegar, sugar, salt, and 80ml (1/3 cup) water in a little saucepan over medium heat. Cook, stirring, for 1-2 minutes or before sugar dissolves. Place the carrot in a heatproof bowl and pour over the vinegar mixture. Reserve to cool. Place in the fridge for thirty

minutes or until required.

Step 3 Drain the carrot, discarding the liquid. Place the carrot in a bowl. Add the prawns, sprouts, chilli and coriander. Toss to mix. Cover with plastic wrap and store in the fridge until required.

Step 4 Heat a huge non-stick frying pan over medium-high heat until hot. Spray with oil. Supply the crepe mixture with an excellent stir. Carefully drop 1 tablespoonful of the batter into the pan. Cook for 1-2 minutes or until bubbles appear on the top. Carefully turn and cook for an additional minute. Transfer to a wire rack. Continue with the rest of the batter, reheating the pan between batches and stirring the batter often.

Step 5 Spoon some prawn mixture into the centre of every crepe. Serve with sweet chilli or dipping sauce and lime wedges.

Nutrition Facts

Muc rang muoi (five-spice squid)

Servings: 10

Ingredients

1000 g frozen squid tubes, thawed
80 1/2 40g (1/4 cup) plain flour
3 tablespoons salt
7 tablespoons white peppers
70 1/2 35g (1/4 cup) cornflour
2 teaspoons chinese five spice
2 l (4 cups) peanut oil
1/2 cup fresh coriander leaves
2 long fresh red chilli, halved, deseeded, thinly sliced
2 shallots, ends trimmed, thinly sliced

Directions

Step 1 Use a little sharp knife to slice the squid tubes lengthways from opening to tip. Lay the tubes flat, inside up, on a clean work surface. Score diagonally. Slice the tubes into 3cm-long, 2cm-wide strips. Pat dry with paper towel.

Step 2 Place the combined flour, salt, white pepper and Chinese five spice in a plastic bag. Shake to mix. Heat the oil in a huge saucepan or wok to 180°C over medium-high heat (when the oil is ready a cube of bread will turn golden-brown in 15 seconds).

Step 3 Toss the squid in the flour mixture and get rid of excess. Add one-third of the squid to the oil and cook for 1-2 minutes, turning occasionally, or until tender and light golden. Transfer to a plate lined with paper towel. Repeat, in 2 more batches, with remaining squid, reheating the oil between batches. Transfer the squid to a serving plate and sprinkle with the coriander, chilli and shallot.

Fish banh mi with quick pickled vegetables

Servings: 10

Ingredients

2 teaspoons ground turmeric
1/4 cup plain flour
1/4 cup fresh dill, chopped
1000 g firm boneless white fish fillets (such as blue eye), cut into 2cm pieces
2/3 cup (80ml) milk
1/4 cup coconut oils (see notes)
2 thick baguette, split
2 lebanese cucumbers, thinly sliced
2 cups fresh coriander
2 cups thai basil leaves
2 limes, halved
2/3 cup (75g) coconut sugar (see notes)
2/3 cup (80ml) rice vinegar
2 carrots, cut into matchsticks
2 small daikon radishes (asian white radish), cut into matchsticks

Directions

Step 1 For the quick-pickled vegetables, combine sugar and vinegar in a little saucepan over low heat, stirring before sugar dissolves, then reserve to cool. Add carrot and daikon, and reserve for a further thirty minutes to pickle, then drain.

Step 2 Meanwhile, combine the turmeric and flour in a bowl, then season. Combine the milk and dill in another bowl. Dip the fish in the milk mixture, then in the flour mixture, shaking off any excess.

Step 3 Heat the oil in a frypan over medium heat. Cook the fish, in batches, turning, for 3-4 minutes or until golden.

Step 4 Brush the within of the baguette with a number of the oil from the pan. Fill the baguette with the fish, cucumber, pickled vegetables, coriander and Thai basil. Squeeze over lime juice to serve.

Vietnamese pork ribs

Servings: 10

Ingredients

4 racks (1.5kg) pork ribs
extra virgin olive oil, for brushing
small red chilli, sliced, to serve
fresh coriander sprigs, to serve
4 small red chillies, finely chopped
1 cup lime juice
1/2 cup fish sauces
12 garlic cloves, crushed
2/3 cup brown sugar
4 stalks lemongrass (white part only), bruised, sliced
into 1cm pieces

Directions

Step 1 Make Marinade. Combine chili, garlic, lime juice, fish sauce, sugar, and lemongrass in a little bowl. Transfer to a huge snap-lock bag. Add ribs. Massage ribs to coat in marinade. Refrigerate for 3 hours or overnight, if time permits.

Step 2 Preheat oven to 200C/180C fan-forced. Transfer ribs to a huge baking dish. Add 1/2 cup water. Cover dish tightly with foil. Bake for one hour. Remove and discard foil. Turn ribs. Bake for an additional thirty minutes or until ribs are tender. Transfer to a board. Carefully cut each rack into single ribs and go back to baking dish.

Step 3 Brush a barbecue grill or chargrill pan with oil. Heat on high temperature. Toss ribs in pan juices. Cook ribs for 1 minute each side or until charred. Transfer to a serving plate. Sprinkle with chilli and coriander sprigs. Serve.

Vietnamese Caramel Chicken

Servings: 4

Ingredients

- 1 1/2 tablespoons white sugar
- 1 1/2 tablespoons fish sauces
- 1/2 pinch ground black pepper to taste
- 2 tablespoons water
- 2 teaspoons fish sauces
- 2 pounds chicken thighs
- 1 teaspoon white sugar
- 2 teaspoons rice vinegar
- 2 tablespoons vegetable oil, divided
- 3 1/2 tablespoons garlic, minced
- 1 1/3 eaches jalapeno peppers, sliced

Directions

Step 1 Combine sugar, fish sauce, and black pepper in a shallow plate and turn chicken in the marinade. Reserve for 10 minutes.

Step 2 Combine water, fish sauce, sugar, and rice vinegar in a bowl. Set caramel sauce aside.

Step 3 Heat a cast-iron skillet over medium-high heat. Add 1 tablespoon oil and pan-fry chicken, skin-side up, until bottoms turn slightly crispy and brown, about five minutes. Turn and cook until skin is slightly charred, about five minutes. Remove chicken from skillet and transfer to a plate.

Step 4 Add remaining 2 tablespoons oil to the skillet and cook garlic for 30 seconds. Return chicken to the skillet and add caramel sauce. Reduce heat to a simmer and cook until chicken is no pinker at the bone and the juices run clear.

Caramel sauce ought to be reduced and turn amber in color. Add jalapenos and cook for 1 more minute.

My Chicken Pho

Servings: 8

Ingredients

5 1/3 ounces dry chinese egg noodles
8 cups chicken stock
2 1/2 tablespoons fish sauces
2 2/3 teaspoons minced fresh ginger root
1 1/2 tablespoons minced lemons grass
5 1/2 tablespoons garlic, minced
6 2/3 eaches green onions, chopped
2 2/3 cups cubed cooked chicken
1 1/3 cups bean sprouts
1 1/3 cups chopped bok choy

Directions

Step 1 Bring a huge saucepan of water to a boil over high temperature. Add noodles and return water to boil. Boil until soft, about 8 minutes. Drain and reserve noodles.

Step 2 Bring chicken stock, fish sauce, garlic, ginger, lemongrass, and green onions to a boil in a huge pot. Reduce to a simmer; cook for ten minutes. Stir in the chicken, bean sprouts, and bok choy. Cook pho until heated through, about five minutes.

Step 3 Divide the cooked noodles between 2 large bowls. Pour pho over noodles; serve immediately.

Vietnamese-Style Shrimp Soup

Servings: 4

Ingredients

- 2 teaspoons vegetable oil
- 1 1/3 teaspoons minced fresh garlic
- 1 1/3 teaspoons minced fresh ginger root
- 1/2 pinch salt and black pepper to taste
- 5 1/3 cups chicken stock
- 2/3 (10-ounce) package frozen chopped spinach, thawed and drained
- 2/3 cup shrimp stock
- 2/3 teaspoon hot pepper sauces
- 2/3 teaspoon hoisin sauce
- 13 1/3 eaches peeled and deveined medium shrimp
- 2/3 (6.75 ounce) package long rice noodle (rice vermicelli)
- 1 1/3 eaches green onions, chopped

Directions

Step 1 Heat the vegetable oil in a sizable pot over medium heat. Stir in the garlic and ginger; cook and stir 1 minute. Add the spinach and season with salt and pepper. Cover, and cook before spinach is hot, about three minutes. Pour in the chicken stock, shrimp stock, hot pepper sauce, and hoisin sauce. Recover, and bring to a simmer over medium-high heat.

Step 2 After the soup reaches a simmer, stir in the shrimp and noodles. Cover, and cook 4 minutes, then stir in the green onions, and cook five minutes more. Season to taste with salt and pepper before serving.

Beef mince rice paper rolls \

Servings: 10

Ingredients

2 tablespoons peanut oil
4 large garlic cloves, finely chopped
140 2/3 70g (1/3 cup) caster sugar
2 tablespoons fish sauces
700 g beef mince
ground white pepper
120 g rice vermicelli noodles
24 round 22cm rice paper wrappers
205 1/2 100g (1 1/4 cups) rainbow coleslaw
48 fresh mint leaves, plus extra, to serve
sliced fresh red chilli, to serve
vietnamese dipping sauce, to serve

Directions

Step 1 Heat the oil in a wok over high temperature. Add the garlic and stir-fry for 30 seconds or until aromatic. Add the mince and stir-fry, splitting up lumps with a wooden spoon, for five minutes or until it changes colour. Add the sugar and reduce heat to medium-low. Cook, stirring often, for ten minutes or until beef is caramelised. Stir in the fish sauce and season with salt and white pepper. Reserve to cool to room temperature.

Step 2 Meanwhile, place the noodles in a heatproof bowl. Add enough boiling water to cover. Reserve for a quarter-hour to soak. Drain. Use scissors to cut into smaller lengths. Reserve.

Step 3 Soak a rice paper wrapper in tepid to warm water for 10-20 seconds.

Transfer to a clean tea towel to soak up excess water. Place a small amount of the noodles at the heart of the wrapper. Add about 1 tablespoon each one of the mince and coleslaw. Top with 2 mint leaves. Fold in the ends and roll-up to enclose filling. Put on a plate and cover with a slightly damp cloth to avoid blow-drying. Continue with remaining wrappers and fillings. Scatter with chilli and further mint. Serve with the dipping sauce.

Vietnamese caramel beef

Servings: 10

Ingredients

2 tablespoons peanut oil
1200 g coles australian beef scotch fillet, trimmed, cut into 2cm pieces
6 garlic cloves, crushed
2 red onions, cut into wedges
1 cup (110g) firmly packed brown sugar
2 tablespoons fresh ginger, finely grated
1/4 cup fish sauces
2 tablespoons lime juice
2 long red chilli, seeded, finely chopped
1/2 cup chopped coriander
steamed jasmine rice, to serve
32 butter lettuce leaves
lime wedges, to serve

Directions

Step 1 Heat oil in a sizable frying pan over high temperature. Add beef. Cook, stirring occasionally, for 3 mins or until browned around. Add garlic, ginger, and onion. Cook for 1 min or until fragrant. Transfer to a bowl.

Step 2 Add sugar and 1/4 cup (60ml) water to the pan. Stir before sugar dissolves. Increase heat to medium. Cook for 5 mins or until mixture thickens. Add fish sauce and lime juice to the pan. Cook for 2 mins. Return beef mixture to pan and cook for 2 mins or until heated through. Sprinkle with chili and coriander.

Step 3 Serve beef with steamed rice, lettuce, and lime wedges.

No-cook chicken Banh mi

Servings: 10

Ingredients

8 coles bakery vietnamese rolls or hot dogs rolls
1 coles rspca approved hot roast chicken, coarsely shredded
400 g pkt coles beetroot slaw
1 cup (150g) whole-egg mayonnaise
2 tablespoons sriracha or chilli sauces (optional)
16 long coriander sprigs, trimmed

Directions

Step 1 Split each bread roll in two without cutting completely. Spread cut sides with mayonnaise.

Step 2 Fill with chicken and beetroot slaw. Drizzle with chili sauce, if desired. Serve with coriander sprigs.

Vietnamese caramel fish with choy sum

Servings: 10

Ingredients

1130 1/2 560ml (2 1/4 cups) water
505 1/2 250g (1 1/4 cups) white rice
160 2/3 80ml (1/3 cup) water, extra
2 tablespoons fish sauces
110 1/2 55g (1/4 cup) caster sugar
2 tablespoons lemon juice
2 tablespoons vegetable oil
8 spring onions (shallots), thinly sliced
6 garlic cloves, crushed
4 long fresh red chillies, thinly sliced
pinch of white pepper
1000 g firm white fish fillets, cut into 3-4cm pieces
4 cups baby choy sum, halved crossways
thinly sliced spring onion (shallots), extra, to serve
thinly sliced long fresh red chilli, extra, to serve

Directions

Step 1 Bring the water to the boil in a saucepan over high temperature. Add the rice. Reduce heat to low. Cover and simmer for 12 minutes. Reserve, covered, for ten minutes.

Step 2 Meanwhile, heat the sugar in a non-stick frying pan over medium heat. Cook, swirling the pan occasionally, for three minutes or until sugar melts and caramelizes. Remove from heat and stir in extra water. Place over medium heat and stir for 3-4 minutes or until caramel dissolves. Add fish sauce and lemon juice. Bring to the boil and simmer for 1-2 minutes or until thick and syrupy.

Step 3 Heat oil in a wok with a lid over medium heat. Add the spring onion, garlic, and chili. Stir-fry for 2 minutes or until aromatic. Stir in caramel sauce. Season with white pepper. Bring to boil. Add fish. Simmer for 1-2 minutes or until fish turns opaque. Stir in choy sum. Cover and simmer for 2 minutes or before fish is merely cooked through and the choy sum is tender. Top with extra spring onion and chili. Serve with rice.

Vietnamese beef and lemongrass stew

Servings: 10

Ingredients

2 pieces gravy Coles Australian No Added Hormones
Gravy Beef cut into 4cm
1/4 cup vegetable oil vegetable oil divided
2 onions brown onion finely chopped
1/4 cup finely chopped lemongrass or lemongrass paste
2 tablespoons ginger finely chopped peeled ginger
1/2 cup tomato paste (70g) tomato paste
2 tablespoons garlic finely chopped garlic
4 whole star anise
8 cups beef (1L) salt-reduced beef stock
4 pieces carrots carrots peeled cut into 2cm
2 pieces turnip peeled cut into 2cm
2 tablespoons sauces fish sauce
375 cups rice noodles dried rice noodles
1 cup coriander fresh coriander leaves and tender stems
1 cup basil fresh basil leaves
2 limes lime cut into wedges

Directions

Step 1 Preheat oven to 160°C (140°C fan-forced). Season beef generously with salt and pepper. Heat a huge heavy-based ovenproof saucepan over medium-high heat. Add 1 tablespoon of the oil and half the beef. Cook, turning as needed, for 6 mins or until beef is brown. Transfer beef to a plate. Repeat with remaining oil and beef.

Step 2 Reduce heat to medium. Add onion, lemongrass, garlic and ginger to the pan. Cook, stirring frequently, for 6 mins or until onion softens.

Step 3 Add the tomato paste. Cook, stirring frequently, for 2 mins or until the paste starts to adhere to base of pan. Stir in star anise and stock, scraping up brown bits from base of pan. Return beef to the pan. Bring to a simmer. Cover and transfer to the oven. Bake for 2 1/2 hours.

Step 4 Add carrots and turnip. Bake, uncovered, for 30 mins or until beef is fork-tender. Skim off any fat that rises to the very best. Stir in fish sauce. Season.

Step 5 In a huge pot of salted boiling water, cook noodles for 4 mins or until al dente. Drain. Divide noodles among 6 bowls. Spoon stew over noodles and serve with coriander, basil and lime.

Vegetarian pho

Servings: 10

Ingredients

500 g rice vermicelli noodles
600 g firm tofu, cut into 1.5cm pieces
4 cups baby pak choy, quartered lengthways
bean sprouts, to serve
fresh vietnamese mint sprigs, to serve
sliced fresh red chilli, to serve
hot chilli sauce, to serve
lime wedges, to serve
4 cinnamon sticks
4 whole star anise
2/3 cup
1 tablespoon coriander seeds
2 teaspoons black peppercorns
2 large brown onions, quartered
10 cm-piece ginger, peeled, halved horizontally
41 1/2 20g (3/4 cup) sliced, dried shiitake mushrooms
6 l (12 cups) massel vegetables liquid stock
light soy sauce, to taste

Directions

Step 1 To help make the broth, place the cinnamon, star anise, cloves, coriander seeds and peppercorns in a dry frying pan over medium heat. Cook, shaking the pan occasionally, for 2-3 minutes or until aromatic. Reserve to cool slightly. Transfer mixture to a bit of muslin cloth and tie up with kitchen string to produce a pouch. Add the onion and ginger to the frying pan and cook, turning often, for

3-5 minutes or until lightly charred.

Step 2 Place the onion mixture, muslin pouch and mushroom in a 6L slow cooker. Add the stock. Cover and cook on High for 4 hours to build up the flavours.

Step 3 Five minutes prior to the broth is ready, place the noodles in a sizable heatproof bowl and cover with boiling water. Reserve for five minutes to soften. Drain well. Remove spice pouch from broth. Stir in soy sauce, to taste.

Step 4 Add the pak choy and tofu to the slow cooker. Cover. Cook on High for 5-10 minutes or before Pak Choy is tender. Divide the noodles and soup among serving bowls. Top with bean sprouts, mint and sliced chilli. Serve with chilli sauce and lime wedges.

Nuoc Cham (Vietnamese Sauce)

Servings: 6

Ingredients

3 1/2 tablespoons lime juice
2 1/2 tablespoons fish sauces, or more to taste
1 tablespoon water
1 1/5 red chile pepper, thinly sliced, or more to taste
2 1/2 tablespoons white sugar, or more to taste
1 tablespoon garlic, thinly sliced

Directions

Step 1 Mix lime juice, fish sauce, sugar, water, red chile pepper, and garlic together in a bowl.

Nuoc cham for Vietnamese spring rolls

Servings: 10

Ingredients

- 4 long red chillies, chopped
- 2 tablespoons grated palm sugar
- 4 limes, juiced
- 2 garlic cloves, peeled
- 1/2 cup fish sauces
- 2 tablespoons rice wine vinegar

Directions

Step 1 Pound chillies and garlic in a mortar and pestle to create a paste. Add sugar and pound until combined (see shortcut). Transfer to a screw-top jar.

Step 2 Add 1/4 cup lime juice, fish sauce, vinegar, and 2 tablespoons cool water. Shake until sugar dissolves. Serve.

Roasted Pork Banh Mi

Servings: 6

Ingredients

5 tablespoons julienned (2-inch matchsticks) daikon radishes
5 tablespoons julienned (2-inch matchsticks) carrots
5 tablespoons mayonnaise
1 3/16 teaspoons hoisin sauces, or to taste
1 tablespoon seasoned rice vinegar
1 3/16 teaspoons sriracha hot sauces, or more to taste
1 1/5 crusty french sandwich roll
4 3/4 ounces cooked pork roast, thinly sliced
2 1/3 ounces smooth pate, thinly sliced
7 1/5 thin spears english cucumbers, diced
7 1/5 thin slices jalapeno pepper, or more to taste
5 tablespoons cilantro leaves

Directions

Step 1 Preheat oven to 400 degrees F. Line a baking sheet with aluminum foil.

Step 2 Toss julienned daikon and carrot with seasoned rice vinegar to coat well. Let sit until veggies get slightly limp, 15 to 20 minutes. Drain and reserve or refrigerate.

Step 3 Mix the mayonnaise, hoisin sauce, and sriracha in a little bowl.

Step 4 Split the French roll sufficient so that you can open it such as a book. If you want, pull out a few of the bread from the very best half to raised accommodate the filling.

Step 5 Spread the inside surfaces of the roll liberally with the mayo mixture.

Transfer roll to prepared baking sheet, cut side up. Bake in preheated oven until crisp, heated through and edges begin to brown, about 7 minutes.

Step 6 Place sliced pork, pate, cucumber, pickled daikon and carrots, jalapeno, and cilantro leaves in the roll. Cut in two to serve.

Beef Meatballs (Vietnamese)

Servings: 6

Ingredients

- 1 1/2 pounds lean ground beef
- 1 1/2 cups finely chopped red onions
- 1/2 cup roughly chopped cilantro
- 1 1/2 tablespoons peeled and finely chopped ginger
- 2 tablespoons fish sauces
- 6 tablespoons garlic, finely chopped
- 2 1/4 teaspoons honey
- 1 1/2 green chile pepper, chopped
- 3 tablespoons canola oil
- 6 tablespoons hoisin sauce
- 3 tablespoons soy sauce
- 3 tablespoons water
- 1 1/2 tablespoons fish sauces
- 1 1/2 thai chile pepper, finely chopped

Directions

Step 1 Combine ground beef, onion, cilantro, garlic, ginger, fish sauce, honey, and chile pepper in a food processor and blend until mixed and minced. Transfer to a bowl. Coat fingers and palms lightly with oil and scoop tablespoons of beef mixture to create equal-sized meatballs and place them on a plate.

Step 2 Heat oil in a deep pan over medium heat. Add meatballs; cover and cook five minutes. Turn meatballs over, cover pan, and cook until golden brown, about five minutes more.

Step 3 Combine hoisin sauce, soy sauce, water, fish sauce, and chile pepper in a

bowl and serve with meatballs. Pour over meatballs or use as a dipping sauce.

Pho Ga Soup

Servings: 8

Ingredients

1 1/2 tablespoons vegetable oil
1 1/3 small yellow onions, chopped
1 1/3 (8-ounce) packages baby bella mushrooms,
chopped
10 2/3 cups water
1 1/3 (6.75 ounce) package rice stick noodles (such as
maifun®)
5 1/2 tablespoons garlic, minced
3 1/2 tablespoons chicken bouillon
3 1/3 breast, bone removeds cooked chicken breasts,
shredded
5 1/3 eaches green onions, chopped
1/2 cup chopped fresh cilantro
2 2/3 cups bean sprouts
1 1/3 limes, sliced into wedges
1 1/2 dashes sriracha hot sauces, or more to taste

Directions

Step 1 Heat vegetable oil in a sizable saucepan over medium-high heat; saute onion, mushrooms, and garlic until tender, 5 to ten minutes. Add water, rice noodles, and chicken bouillon to onion mixture; bring to a boil. Reduce heat to low.

Step 2 Mix shredded chicken, green onions, and cilantro into soup; simmer for five minutes more. Transfer soup to serving bowls and top with bean sprouts, a squeeze of lime juice, and Sriracha hot sauce.

Slow-cooker Vietnamese braised beef (Bo Kho)

Servings: 10

Ingredients

2 2/5 kg beef brisket
4 carrots, quartered lengthways, cut into 3cm lengths
4 garlic cloves, crushed
6 stalks lemongrass, finely chopped
2/3 cup tomato paste
1/4 cup fish sauces
2 teaspoons chinese five-spice powder
6 cups salt-reduced beef stock
400 packets g dried rice noodles
6 cups bean sprouts, trimmed
1 small red onion, thinly sliced
fresh mint leaves, to serve
fresh coriander leaves, to serve
chilli oil, to serve
lime wedges, to serve



Directions

Step 1 Trim beef of most fat and sinew. Cut into 3cm pieces. Place beef, carrot, garlic, lemongrass, tomato paste, sh sauce, five-spice, and stock in the slow cooker. Cover. Cook on LOW for 4 hours (or on HIGH for 2 hours).

Step 2 Cook noodles following packet directions. Drain. Divide noodles among serving bowls. Top with beef mixture. Sprinkle with bean sprouts, onion, mint, and coriander. Drizzle with chili oil. Serve with lime wedges.

Vietnamese beef salad

Servings: 10

Ingredients

1000 g beef rump steak, excess fat trimmed
200 g dried rice vermicelli noodles
200 g snow peas, trimmed, halved
1 cup fresh coriander leaves
2/3 cup fresh mint leaves, torn
2 lebanese cucumbers, peeled lengthways into ribbons
4 shallots, ends trimmed, thinly sliced
2 small carrots, peeled, cut into matchsticks
101 1/3 50g (2/3 cup) bean sprouts, trimmed
120 g asian leafy salad mixes (see note)
2 small fresh red chilli, finely chopped
3 tablespoons fresh lime juice
3 tablespoons peanut oil
2 tablespoons fish sauces (see note)

Directions

Step 1 Preheat a barbecue grill or chargrill on medium-high. Cook the beef for 4 minutes each side for medium or until cooked to your liking. Thinly slice.

Step 2 Meanwhile, place the noodles and snow peas in a large heatproof bowl. Cover with boiling water. Set aside for 5 minutes or until noodles are tender. Drain. Use kitchen scissors to cut the noodles into short lengths. Return the noodles and snow peas to the bowl.

Step 3 Add the beef, cucumber, coriander, mint, shallot, carrot, bean sprouts and salad mix to the bowl. Toss to combine.

Step 4 Combine chilli, lime juice, oil and fish sauce. Add to the salad. Toss to combine.

Pickled Daikon Radish and Carrot

Servings: 6

Ingredients

- 3/4 cup distilled white vinegar
- 1 1/2 small carrots, peeled and cut into matchsticks
- 1 1/2 daikon radishes, peeled and cut into matchsticks
- 6 tablespoons white sugar
- 3 tablespoons chopped fresh cilantro
- 1 1/2 thai chile pepper, seeded and chopped

Directions

Step 1 Heat vinegar and sugar in a saucepan over low heat until sugar is dissolved. Remove from heat, and refrigerate to cool. Place daikon and carrot in a glass jar with the cilantro and hot peppers. Pour the cooled vinegar mixture over, submerging the vegetables. Cover and refrigerate for at least 4 hours, or overnight.

Prawn, vermicelli and mango salad

Servings: 10

Ingredients

200 g rice vermicelli
1 iceberg lettuce
2 lebanese cucumbers
1 small red onion
560 packets g prawns with lemon garlic butter
2 tablespoons lemongrass paste
2 mangos
2 cups fresh mint leaves
2/3 cup vietnamese dressing

Directions

Step 1 Boil kettle. Place noodles in a huge heatproof bowl.

Step 2 Shred lettuce and place in a huge bowl. Pour boiling water over noodles. Are a symbol of 4 to five minutes or until tender.

Step 3 Meanwhile, halve cucumber. Using a little spoon, remove and discard seeds. Slice cucumber. Thinly slice onion and increase lettuce with cucumber.

Step 4 Heat a huge frying pan over medium-high heat. While pan is heating, dice mango and increases salad.

Step 5 Add prawns and butter, and lemongrass to pan. Cook, turning occasionally, for 2 minutes or until prawns are simply cooked through.

Step 6 Meanwhile, drain noodles. Using scissors, roughly chop. Increase salad with mint and dressing. Season with salt and pepper. Toss to mix. Divide salad among serving plates. Top with prawns and any sauce. Serve.

Quick sticky salmon skewers with kale slaw

Servings: 10

Ingredients

1000 g coles deli salmon fillets, cut into 3cm pieces
1 1/2 tablespoons ginger, finely grated
6 spring onions, cut into 3cm lengths
350 g pkt kantong sticky chicken teriyaki sauce
800 g pkt coles brand kale coleslaw salad kit
cooked rice vermicelli noodles, to serve

Directions

Step 1 Preheat a grill on medium-high. Line a baking tray with foil.

Step 2 Combine the salmon, teriyaki sauce, and ginger in a huge bowl. Toss to mix. Thread the salmon and spring onion evenly onto 12 soaked bamboo skewers. Place the skewers on the lined tray.

Step 3 Cook the skewers under the grill for 2 mins each side or until lightly charred and just cooked through. Remove from heat and transfer to a clean plate.

Step 4 Toss the coleslaw mix with the dressing from the packet. Divide the coleslaw and vermicelli noodles evenly among serving plates. Sprinkle with half the seed mix from the coleslaw packet. Top the coleslaw with the salmon skewers. Sprinkle with the rest of the seed mix to serve.

Vietnamese caramel chicken salad

Servings: 10

Ingredients

12 garlic cloves, crushed
4 long red chillies, thinly sliced
2/3 cup brown sugar
1/4 cup kecap manis
1/4 cup fish sauces
1/4 cup lime juice
2 tablespoons vegetable oil
12 small (1.2kg) chicken breasts fillets
250 g rice vermicelli noodles
1 small iceberg lettuce, shredded
4 small carrots, cut into matchsticks
4 small lebanese cucumbers, seeded, sliced
1 cup fresh mint leaves
1 cup fresh coriander leaves
2 tablespoons sesame seeds, toasted
4 small garlic cloves, finely chopped
4 long red chillies, thinly sliced (see note)
1 1/3 cups caster sugar
1 cup fish sauces
2/3 cup lime juice

Directions

Step 1 Place garlic, chili, sugar, kecap manis, sh sauce, juice, and 2 tablespoons water in a little saucepan over medium heat. Cook, stirring for three minutes or until sugar has dissolved. Bring to the boil. Reduce heat to low. Simmer for ten minutes or until reduced by half. Remove from heat. Set caramel sauce aside to

cool.

Step 2 Meanwhile, make Nuoc cham dressing: Place garlic, chilli, sugar, sh sauce, juice and 1 cup water in a little bowl. Stir until sugar dissolves.

Step 3 Preheat oven to 200C/180C fan-forced. Line a baking tray with sides with baking paper.

Step 4 Heat oil in a huge frying pan over medium-high heat. Cook chicken, in batches, for 2 minutes each side or until golden. Transfer to prepared tray. Spoon over 1/2 the caramel sauce mixture. Roast for ten minutes, or until cooked through, spooning over remaining sauce mixture halfway through cooking. Cover loosely with foil. Are a symbol of 5 minutes.

Step 5 Meanwhile, place noodles in a huge heatproof bowl. Cover with boiling water. Reserve for ten minutes or until softened. Drain. Refresh under cool water. Drain. Place noodles in a huge serving dish. Add lettuce, carrot, cucumber, mint and coriander. Toss to mix.

Step 6 Divide salad among serving plates. Slice chicken. Arrange along with a salad. Drizzle with dressing and sprinkle with sesame seeds. Serve.

Turkey and rice noodle salad

Servings: 10

Ingredients

250 g vermicelli noodles
8 cups cooked turkeys, shredded
4 cups coriander, leaves picked
8 spring onions, shredded
4 cups mint leaves
2 long green chilli, chopped
2 cups coconut milk
1/2 cup fresh lime juice
2 tablespoons coles brown sugar

Directions

Step 1 Place noodles in a sizable heatproof bowl and cover with boiling water. Soak according to packet directions. Drain and place in a sizable salad bowl. Add turkey, mint, coriander, onion and chilli.

Step 2 To help make the Coconut Dressing: Combine coconut milk, lemon juice and brown sugar. Pour over salad and toss to mix.

Roast pork with Thai watermelon salad

Servings: 10

Ingredients

2 coles australian pork leg roast (about 3kg), rind on and bone in
2 tablespoons sea salt (flakes preferred)
2/3 cup (80ml) rice wine vinegar
1/2 cup (55g) caster sugar
2/3 cup (80ml) fresh lime juice
1/4 cup fish sauces
40 g ginger, peeled, very finely chopped
1 red onion, thinly sliced
3 kg watermelons, rind removed, flesh cut into 5mm-thick triangular slices
1 cup fresh small basil leaves
1 cup fresh small mint leaves

Directions

Step 1 To prepare pork, the night time before cooking, utilizing a sharp knife or box cutter, deepen scoring on rind and extend existing scoring to ensure that most of the rind is scored. Make sure to cut completely rind and fat until you reach meat (usually do not cut through meat). Refrigerate pork, uncovered, for at least 12 hours or more to 2 days. Let stand at room temperature for one hour before cooking.

Step 2 Preheat oven to 250C (230C fan-forced). Rub sea salt into scored rind. Season cut-side of pork with salt and place pork, cut-side down, on a rack occur a roasting pan.

Step 3 Roast pork for 30 mins or until rind is crisp and golden. Reduce oven temperature to 160C (140C fan-forced) and roast for 2½ hours or until an

instant-read thermometer inserted into centre of pork registers 65°C. Transfer pork to a carving board to rest for 20 mins.

Step 4 Meanwhile, to create watermelon salad, in a medium bowl, whisk lime juice, vinegar, sugar, fish sauce and ginger. Stir in onion and reserve at room temperature for 20 mins to soften onion.

Step 5 Place watermelon in a huge shallow bowl. Spoon dressing over watermelon and turn gently to coat. Sprinkle with basil and mint.

Step 6 Utilizing a sharp knife, cut crackling from pork. Thinly slice pork and arrange with crackling on another platter. Serve alongside watermelon salad.

Vermicelli Noodle Bowl

Servings: 4

Ingredients

1/2 cup white vinegar
1/2 cup fish sauces
1/4 cup white sugar
1/4 cup lime juice
2 tablespoons garlic, minced
1/2 teaspoon red pepper flakes
1 teaspoon canola oil
1/4 cup chopped shallots
4 eaches skewers
16 medium (blank)s medium shrimp, with shells
2 (8-ounce) packages rice vermicelli noodles
2 cups finely chopped lettuce
2 cups bean sprouts
2 english cucumbers, cut into 2-inch matchsticks
1/2 cup finely chopped pickled carrots
1/2 cup finely chopped diakon radishes
6 tablespoons chopped cilantro
6 tablespoons finely chopped thai basil
6 tablespoons chopped fresh mint
1/2 cup crushed peanuts

Directions

Step 1 Whisk together vinegar, fish sauce, sugar, lime juice, garlic, and red pepper flakes in normal size bowl. Set the sauce aside.

Step 2 Heat vegetable oil a little skillet over medium heat. Add shallots; cook

and stir and softened and lightly caramelized, about 8 minutes.

Step 3 Preheat a patio grill for medium heat and lightly oil the grate. Skewer 4 shrimp on each skewer and grill until they turn pink and so are charred externally, one to two 2 minutes per side. Reserve.

Step 4 Bring a huge pot of water to a boil. Add vermicelli noodles and cook until softened, 12 minutes. Drain noodles and rinse with cool water, stirring to split up the noodles.

Step 5 Assemble the vermicelli bowl by putting the cooked noodles in a single half of every serving bowl and the lettuce and bean sprouts in the spouse. Top each bowl with cucumbers, carrots, daikon, cilantro, Thai basil, mint, peanuts, and the caramelized shallots. Serve with shrimp skewers at the top and sauce privately. Pour sauce outrageous and toss thoroughly to coat before eating.

Salmon, quinoa and veggie rice paper rolls

Servings: 10

Ingredients

221 1/2 110g (3/4 cup) cooked quinoa (see tip)
2 teaspoons salt-reduced gluten-free tamari, plus extra, to serve
12 round 20cm rice paper wrappers
200 g snow peas, trimmed, shredded
1 red capsicum, deseeded, thinly sliced
190 cans g smoked salmon, drained, flaked
2 carrots, peeled, cut into long thin matchsticks
24 mint leaves

Directions

Step 1 Place the quinoa in a bowl with the tamari and toss to mix.

Step 2 Soak a rice paper wrapper in warm water for 10-20 seconds. Transfer to a clean tea towel to soak up excess water. Place a small amount of the quinoa in the center of the rice paper. Top with one-sixth of the salmon, snow pea, capsicum, carrot and 2 of the mint leaves.

Step 3 Roll-up to enclose the filling. Place the roll under a slightly damp cloth (to avoid blow-drying). Continue with remaining rice paper and fillings, putting rolls under damp cloth.

Step 4 Serve with extra tamari, if desired.

Banh xeo (crispy pancakes)

Servings: 10

Ingredients

445 1/2 220g (1 1/4 cups) rice flour
1/4 cup cornflour
2 x 400ml can coconut milk
2 teaspoons masterfoods turmeric ground
2 teaspoons sugar
625 1/2 310ml (1 1/4 cups) iced water
1 teaspoon salt
pinch of white pepper
1/4 cup peanut oil
2 brown onions, halved, cut into thin wedges
600 g pork porterhouse steak, thinly sliced
24 cooked prawns, peeled, coarsely chopped
260 130g (2 cups) bean sprouts, trimmed
butter lettuce leaves, to serve
fresh mint leaves, to serve
120 1/2 60ml (1/4 cup) fish sauces
120 1/2 60ml (1/4 cup) fresh lime juice
3 tablespoons water
2 tablespoons caster sugar
2 long fresh red chilli, halved, deseeded, finely chopped
2 garlic cloves, finely chopped

Directions

Step 1 To help make the nuoc cham, combine fish sauce, lime juice, water, sugar, chilli and garlic in a little bowl. Stir until sugar dissolves.

Step 2 Stir the combined flour, coconut milk, water, turmeric, sugar and salt in a medium bowl. Season with white pepper. Cover and place in the fridge for one hour or overnight to rest.

Step 3 Heat a 20cm (base measurement) non-stick frying pan over high temperature. Add 1 tablespoon of oil and heat until just smoking. Stir-fry the onion and pork for five minutes or until golden. Transfer to a plate. Wipe the pan clean.

Step 4 Lightly brush pan with one-quarter of remaining oil. Heat over medium-high heat until smoking. Add one-quarter of the flour mixture and tilt pan, swirling batter to cover base and slightly up the medial side. Cook for five minutes or until underside is golden. Place one-quarter of pork mixture and one-quarter of the prawn on half the pancake. Top with one-quarter of bean sprouts. Fold to enclose. Transfer to a plate and cover with foil. Repeat with the rest of the oil, flour mixture, pork mixture, prawn and bean sprouts. Cut each pancake into quarters and serve with lettuce and mint.

Salt and pepper squid

Servings: 10

Ingredients

- 4 2 (400g) cleaned calamari hoods
- 2 tablespoons sea salt
- 1 tablespoon ground white peppers
- 2/3 cup potato flour
- 1 teaspoon chinese five spice
- vegetable oil, for shallow frying
- 2 long red chilli, thinly sliced
- 2 green onions, thinly sliced diagonally

Directions

Step 1 Preheat oven to 160°C/140°C fan-forced. Cut calamari in two. Score inside flesh and cut into 3cm pieces.

Step 2 Combine flour, salt, pepper, and Chinese five-spice in a snap-lock bag. Add enough oil to a big, deep frying pan to come 5mm up the side of the pan. Heat over medium-high heat.

Step 3 Put in a third of the calamari to flour mixture. Toss to coat, shaking off excess mixture. Cook, turning, for 2 minutes or until lightly golden. Transfer to a greased baking tray. Place in oven to keep warm while cooking the remaining calamari. Serve sprinkled with chili and green onion.

Lemongrass beef salad

Servings: 10

Ingredients

6 stalks lemongrass (white part only), finely chopped
12 garlic cloves, crushed
1 1/2 tablespoons caster sugar
pinch of ground white pepper
1/2 cup fish sauces
1200 g beef rump steak, trimmed, very thinly sliced
250 g dried vermicelli noodles
1 butter lettuce, leaves torn
2 lebanese cucumbers, cut into 6cm-long matchsticks
1 cup torn fresh mint leaves (see note)
2 tablespoons peanut oil
2/3 cup finely chopped salted roasted peanuts
1/4 cup fried shallots
2/3 cup fresh coriander sprigs
nuoc cham, to serve
2 cups rice vinegar
1 cup caster sugar
2 large carrots, peeled, cut into 6cm-long matchsticks
1 small daikon radish, peeled, cut into 6cm-long matchsticks

Directions

Step 1 Make Pickled vegetables: Combine vinegar and sugar in a little saucepan over medium heat. Cook, stirring, for 2 minutes or until sugar has dissolved. Cool for five minutes. Place carrot and radish in a glass or ceramic bowl. Add

vinegar. Cover. Refrigerate for 2 hours or overnight, if time permits.

Step 2 Meanwhile, combine lemongrass, garlic, fish sauce, sugar and pepper in a glass or ceramic dish. Add beef. Toss to coat. Cover. Refrigerate for 2 hours, if time permits.

Step 3 Place noodles in a sizable heatproof bowl. Cover with boiling water. Reserve for ten minutes or until softened. Drain. Rinse under cool water. Drain. Place noodles in a sizable serving dish. Drain pickled vegetables. Add lettuce, cucumber, pickled vegetables and mint to noodles.

Step 4 Heat a wok over medium-high heat. Add 2 teaspoons oil. Swirl to coat. Add half the beef mixture. Stir-fry for 2-3 three minutes or until browned. Transfer to a bowl. Cover. Repeat with remaining oil and beef.

Step 5 Spoon hot beef mixture over noodle mixture. Sprinkle with peanuts, shallots and coriander. Serve with Nuoc cham.

Banh Mi Burgers

Servings: 8

Ingredients

2/3 cup chopped cucumbers, seeded if large
5 1/2 tablespoons thinly sliced green onions
5 1/2 tablespoons chopped carrots
2/3 cup rice vinegar
2 1/2 tablespoons mirin (japanese rice wine)
1 1/3 teaspoons white sugar
2 2/3 pounds ground pork
2 1/2 tablespoons tamari sauce
1 1/2 tablespoons chili garlic sauce
1 1/2 tablespoons toasted sesame oil
1 1/3 teaspoons mirin (japanese rice wine)
1 1/2 tablespoons grated fresh ginger
1 1/3 teaspoons fish sauces
8 eaches sesame seed hamburger buns
1 1/3 teaspoons chopped fresh basil
1 1/3 teaspoons chopped fresh mint

Directions

Step 1 In a bowl, mix together the cucumber, green onion, carrot, rice vinegar, 2 tablespoons of mirin, and sugar before the mixture is well blended. Refrigerate 3 hours to overnight.

Step 2 Place the pork in a mixing bowl, and lightly mix tamari sauce, sesame oil, 1 teaspoon of mirin, ginger, chili garlic sauce, and fish sauce. Divide the meat into 6 equal parts, and form each part right into a patty. Refrigerate for one hour.

Step 3 Preheat a patio grill for medium-high heat, and lightly oil the grate.

Step 4 Grill the burgers before the meat are no pinker inside and the exterior is crisp and brown, about five minutes per side. To put together, place a burger on a sesame seed bun, and pile about 1/4 cup of the pickle mixture onto the burger. Sprinkle with a little of fresh basil and mint, if desired.

Soy-poached chicken, cabbage & pineapple salad

Servings: 10

Ingredients

1500 750ml (3 cups) water
160 2/3 80ml (1/3 cup) soy sauce
12 cm-piece fresh ginger, peeled, finely chopped
2 cinnamon sticks
2 tablespoons caster sugar
16 cardamom pods, lightly crushed
6 whole star anise
1200 g small chicken breasts fillets
6 cups finely shredded baby wombok (chinese cabbage)
2 1/2 (about 600g) fresh pineapples, peeled, cored, coarsely chopped
1 1/2 cups fresh mint leaves
1 1/2 cups fresh coriander leaves
1/4 cup peanuts, finely chopped dressing
120 1/2 60ml (1/4 cup) fresh lime juice
1/4 cup caster sugar
1/4 cup fish sauces
2 small fresh red chilli, thinly sliced

Directions

Step 1 To help make the dressing, combine the lime juice, sugar, fish sauce and chilli in a bowl. Stir until sugar dissolves. Cover with plastic wrap and place in the fridge until required.

Step 2 Combine water, soy sauce, sugar, ginger, cinnamon, cardamom, star

anise and chicken in a saucepan over medium-high heat. Cover and bring to the boil. Reserve, covered, for one hour or until chicken is cooked through. Drain, reserving 125ml (1/2 cup) of poaching liquid. Discard cinnamon, cardamom and star anise. Thinly cut the chicken. Place in a bowl. Top with the reserved poaching liquid. Cover and place in the fridge to cool completely.

Step 3 Add wombok, pineapple, mint, coriander and dressing to the chicken. Toss to mix. Transfer to a serving platter. Top with peanut.

Spring rolls & rice vermicelli

Servings: 10

Ingredients

16 bought cocktail spring rolls
500 g dried rice vermicelli noodles
2 carrots, peeled, cut into matchsticks
130 g (1 cup) bean sprouts, trimmed
1 red salanova lettuce, leaves separated
2/3 cup fresh mint leaves
2 cucumbers, trimmed, halved lengthways, thinly sliced diagonally
100 g (1/3 cup) chopped roasted peanuts
1/4 cup fish sauce
1/4 cup fresh lime juice
2 tablespoons water
3 tablespoons caster sugar
2 garlic cloves, finely chopped

Directions

Step 1 Cook spring rolls following packet directions. Cut in two diagonally.

Step 2 To help make the dressing, stir the fish sauce, lime juice, water, sugar and garlic in a jug before sugar dissolves.

Step 3 Place the noodles in a heatproof bowl. Cover with boiling water and reserve for ten minutes or until tender. Drain. Use kitchen scissors to slice the noodles into thirds.

Step 4 Combine the noodles, carrot, mint and bean sprouts in a bowl. Divide the noodle mixture, spring rolls, lettuce and cucumber among serving plates. Top

with the peanut and dressing.

Barbecued chicken bites with nuoc cham and cherries

Servings: 10

Ingredients

520 g chicken thighs, boneless, skinless, well trimmed and cut into 2cm pieces
1 tablespoon canola oil
3/4 cup palm sugar
3/4 cup fresh lime juice
2 thai chilli, minced
3/4 cup fish sauces
1 english cucumber, seeded and sliced
16 cherries, pitted and quartered
2 tablespoons chopped fresh coriander, plus leaves for garnish
24 small inner butter lettuce leaves

Directions

Step 1 Soak 12 small bamboo skewers in water. Make a barbecue for medium-high heat. In a little bowl, toss the chicken pieces with the oil and thread 3 bits of chicken onto the very best third of every skewer. In a medium bowl, whisk the palm sugar, fish sauce, lime juice, and chilli before sugar dissolves. Set the nuoc cham aside.

Step 2 In a little bowl, toss the cucumber, cherries, coriander, and 2 tablespoons of the nuoc cham to coat. Season to taste with salt.

Step 3 Lightly brush the barbecue grates with oil and season the chicken skewers generously with salt. Barbecue the chicken skewers, turning as needed, for approximately 8 minutes, or before the chicken is nicely charred and just

cooked through. Take away the skewers from the barbecue and immerse in the bowl with the rest of the nuoc cham.

Step 4 Lay the lettuce leaves in a straight line on a narrow rectangular platter. Take away the skewers from the nuoc cham and lay the skewers over the lettuce. Top with a number of the cucumber-cherry salad and garnish with coriander leaves. Serve the nuoc cham privately for dipping.

Vietnamese Fresh Spring Rolls

Servings: 10

Ingredients

2 1/2 ounces vermicelli rice vermicelli
10 rice eaches rice wrappers (8.5 inch diameter)
1 tablespoon basil chopped fresh Thai basil
3 1/2 tablespoons mint leaves chopped fresh mint leaves
10 shrimp large cooked shrimp - peeled deveined and cut in half
3 1/2 tablespoons cilantro chopped fresh cilantro
5 1/2 tablespoons lettuce chopped
1 1/2 tablespoons sauces fish sauce
5 tablespoons water
2 1/2 tablespoons lime juice fresh lime juice
1 tablespoon garlic minced
2 1/2 tablespoons sugar white sugar
5/8 teaspoon chili sauce garlic chili sauce
3 1/2 tablespoons hoisin sauce hoisin sauce
1 1/4 teaspoons peanuts finely chopped peanuts

Directions

Step 1 Bring a medium saucepan of water to boil. Boil rice vermicelli three to five minutes, or until al dente, and drain.

Step 2 Fill a huge bowl with tepid to warm water. Dip one wrapper into the warm water for 1 second to soften. Lay wrapper flat. In a row over the center, place 2 shrimp halves, a small number of vermicelli, basil, mint, cilantro and lettuce, leaving about 2 inches uncovered on each side. Fold uncovered sides inward, then tightly roll the wrapper, beginning by the end with the lettuce.

Repeat with remaining ingredients.

Step 3 In a little bowl, mix the fish sauce, water, lime juice, garlic, sugar and chili sauce.

Step 4 In another normal size bowl, mix the hoisin sauce and peanuts.

Step 5 Serve rolled spring rolls with the fish sauce and hoisin sauce mixtures.

Rice noodles with lemon grass & beef

Servings: 10

Ingredients

700 g beef rump steak, trimmed, thinly sliced
2 garlic cloves, crushed
160 2/3 80ml (1/3 cup) fish sauces
2 lemons grass, pale section only, finely chopped
400 g rice vermicelli noodles
2 large lebanese cucumbers, halved, thinly sliced
2 carrots, peeled, cut into thin matchsticks
2 cups fresh basil leaves
2 cups fresh mint leaves
2 cups fresh coriander leaves
2 tablespoons canola oil
2 brown onions, halved, thinly sliced
160 2/3 80ml (1/3 cup) fresh lime juice
3 tablespoons white sugar
2 long fresh red chilli, finely chopped
71 35g (1/2 cup) bean sprouts, trimmed
110 2/3 55g (1/3 cup) roasted unsalted peanuts, coarsely chopped

Directions

Step 1 Combine beef, garlic, 1 tablespoon of fish sauce, and 2 teaspoons of lemongrass in a bowl. Cover and place in the fridge for ten minutes to marinate.

Step 2 Meanwhile, prepare the noodles following packet directions. Drain and refresh under cold running water. Transfer to a huge bowl. Add the cucumber, carrot, basil, mint and coriander and toss to mix.

Step 3 Heat a wok over high temperature. Add the oil and heat until just smoking. Stir-fry half the beef and half the onion for 2-3 minutes or until browned and cooked through. Transfer to a plate. Repeat with remaining beef and onion, reheating the wok between batches.

Step 4 Combine the lime juice, sugar, chilli and remaining lemon grass and fish sauce in a jug. Add half the lime juice mixture to the noodle mixture and toss to mix. Divide among serving bowls and top with the beef mixture, bean sprouts and peanut. Drizzle over the rest of the lime juice mixture.

Vietnamese fish curry

Servings: 10

Ingredients

1 1/2 tablespoons peanut oil
2 stem lemons grass, pale section only, finely chopped
2 tablespoons curry powder
500 250ml (1 cup) massel chicken style liquid stock
1200 g basa fillets, cut into 4cm pieces
800 cans ml coconut milk
500 g broccoli, cut into florets
1 1/2 tablespoons caster sugar
1 1/2 tablespoons fish sauces
fresh coriander sprigs, to serve
steamed white rice, to serve

Directions

Step 1 Heat oil in a wok over medium-high heat. Cook the lemongrass, stirring, for 1 minute. Add the curry powder and cook for 30 seconds or until aromatic.

Step 2 Add the coconut milk and stock. Bring to the boil. Reduce heat to medium-low and cook, stirring often, for a quarter-hour or before mixture thickens slightly.

Step 3 Add fish and broccoli. Cook for three minutes or until fish is cooked through. Stir in sugar and fish sauce. Top with coriander. Serve with rice.

Sriracha mackerel Vietnamese rolls

Servings: 10

Ingredients

4 coles bakery vietnamese rolls or hot dogs rolls, split lengthways
1/2 cup (75g) mayonnaise
250 cans g john west mackerel fillets in sriracha sauces, sauce reserved, fillets flaked
2 cups coleslaw mix
sprig coriander , to serve
lime wedges, to serve

Directions

Step 1 Spread cut sides of the rolls with mayonnaise. Fill with the coleslaw.

Step 2 Top coleslaw with mackerel. Drizzle with reserved sauce. Sprinkle with coriander. Serve with lime wedges.

Sticky pork belly bahn mi

Servings: 10

Ingredients

80 g pork, duck or chicken livers pate
12 crusty white long bread rolls, halved lengthways
2 small lebanese cucumbers, peeled into ribbons
2 long fresh red chilli, thinly sliced
170 2/3 whole 85g (1/3 cup) egg mayonnaise
fresh coriander sprigs, to serve
120 1/2 60ml (1/4 cup) hoisin sauce
1/4 cup light soy sauce
1/4 cup dark soy sauce
2 garlic cloves, crushed
1200 g pork belly, skinless
251 125ml (1/2 cup) water
120 1/2 60g (1/4 cup) white sugar
120 1/2 60ml (1/4 cup) rice wine vinegar
1 teaspoon sea salt
2 small carrots, peeled, cut into matchsticks

Directions

Step 1 For the sticky pork belly, preheat the oven to 160C/140C fan-forced. Combine the sauces and garlic in a sizable bowl. Add the pork and toss to coat.

Step 2 Place the pork in a little roasting pan, reserving the marinade. Pour the water around the pork. Cover with foil. Roast, basting with reserved marinade every hour, for 2 1/2 hours or until tender. Thinly slice. Cover to keep warm.

Step 3 Meanwhile, for the pickled carrot, stir sugar, vinegar and salt in a

saucepan over medium-high heat for three minutes or until sugar dissolves. Remove from heat. Allow to cool slightly. Add carrot and stir to coat.

Step 4 Spread pate over half of every roll. Spread spouse with mayonnaise. Drain pickled carrot (see Notes). Put on the surface of the pate. Top with cucumber, warm pork, chilli and coriander. Top with remaining roll halves.

Sticky Vietnamese caramel chicken

Servings: 10

Ingredients

1/4 cup peanut oil
12 chicken thighs fillets
900 packets g 2 1/2 minute jasmine rice
1/2 cup kecap manis
1/4 cup brown sugar
90 g tub vietnamese lemongrass and kaffir limes paste
1 1/2 tablespoons fish sauces
1/4 cup lime juice
2 lebanese cucumbers
2 long red chilli
2 green onions
4 cups baby choy sum, trimmed
fresh coriander sprigs, to serve

Directions

Step 1 Heat half the oil in a sizable frying pan over medium-high heat. Cut chicken in two. Cook chicken, turning, for 4 to five minutes or until browned around and almost cooked through.

Step 2 Meanwhile, cook rice following packet directions. Combine Vietnamese paste, kecap manis, sugar, fish sauce and lime juice in a jug. Reserve.

Step 3 Finely chop cucumber and thinly slice chilli and green onion. Combine cucumber, chilli and onion in a bowl. Reserve.

Reduce heat to medium-low. Pour sauce mixture over chicken in pan. Turn to coat. Simmer for 2 minutes.

Step 4 Meanwhile, heat a wok over high temperature. Add remaining oil,

swirling to coat. The cut is due to choy sum leaves. Add stems to wok. Stir-fry for 30 seconds. Add leaves. Stir-fry for 30 seconds or until just wilted. Turn chicken in sauce. Simmer for an additional 30 seconds.

Step 5 Divide rice, choy sum, chicken and sauce among serving bowls. Sprinkle with cucumber mixture and top with coriander sprigs. Serve.

Banh mi

Servings: 10

Ingredients

- 1 1/2 tablespoons finely grated ginger
- 1/2 cup rice wine vinegar
- 1 1/2 tablespoons caster sugar
- 1 telegraph cucumber, finely shredded
- 1/2 cup soy sauce
- 2 carrots, finely shredded
- 1/2 cup sweet chilli sauces
- 2 garlic cloves, finely chopped
- 1000 g skinless lilydale free range chicken thighs
- 2 tablespoons olive oil
- 2 baguette, cut into 4
- 2/3 cup whole-egg mayonnaise
- 1/2 cup coriander sprigs, leaves picked
- 2 long red chilli, seeds removed, thinly sliced

Directions

Step 1 Combine ginger, vinegar, sugar, and 1 teaspoon salt in a bowl. Toss the cucumber and carrot through the dressing and reserve for 30 minutes.

Step 2 Combine soy sauce, sweet chili sauce, and garlic in a bowl and add the chicken, embracing coat. Cover and marinate in the fridge for thirty minutes.

Step 3 Heat the oil in a frypan over medium heat. Drain the chicken and cook for 4-5 minutes each side until cooked through. Cool slightly, then shred with 2 forks.

Step 4 Drain the pickled vegetables.

Step 5 Split the baguette pieces and spread with mayonnaise. Fill with the pickled vegetables, shredded chicken, coriander leaves, and chili.

Stir-fried rice noodles and beef with nuoc cham marinated mango

Servings: 10

Ingredients

1/2 cup reduced-salt soy sauce
2 tablespoons brown sugar
1/2 cup garlic, finely chopped
1 teaspoon coarsely ground black pepper
8 cm piece (20g) fresh ginger, peeled, finely grated
1000 g eye fillet steak, fat and sinew trimmed, meat cut into 3/4 cm thick slices
2 tablespoons fish sauces
zest of 1 lime, plus 1 tablespoon juice
1 long red chilli, finely chopped (1/2 tablespoon)
2 firm ripe mangos, peeled, pitted, thinly sliced
1 1/2 tablespoons canola oil
400 g pad thai rice noodles
2 medium carrots, peeled, cut into long matchstick-size strips
1 cup small fresh basil leaves
4 spring onions, thinly sliced on a sharp diagonal

Directions

Step 1 In a medium bowl, mix the soy sauce, brown sugar, ginger, garlic, and black pepper. Marinate beef slices in 2 tablespoons of mixture for approximately 10 mins. In a little bowl, mix the fish sauce, lime zest and juice, and chilli and fold in the mango. Marinate for approximately 10 mins.

Step 2 Meanwhile, bring a huge pot of water to a boil over high temperature. Add noodles and cook for 5 mins, or until al dente. Drain and rinse under cool water until cool. Drain and reserve.

Step 3 Heat a Curtis Stone Everyday Wok over high temperature for 2 mins, or until it is extremely hot and a wisp of white smoke comes off it. Add 1 teaspoon of the oil, then add the beef slices. Cook for 1 min, or before beef starts to caramelise but continues to be rare. Transfer beef slices and any juices to a plate.

Step 4 Stir the remaining 1 teaspoon oil and the carrot into the hot wok, then stir in remaining sauce, beef, any juice from the beef, and 2 tablespoons of water. Add noodles and stir-fry for 1 min, or before noodles are tender and carrot is merely tender.

Step 5 Divide noodle mixture among 4 bowls. Arrange beef slices over noodles. Serve the marinated mango alongside and spoon remaining marinade from the mangoes around the noodles. Sprinkle with basil and spring onions and serve immediately.

Stir-Fry Spicy Green Beans

Servings: 6

Ingredients

3/4 teaspoon vegetable oil
3/4 yellow onion, chopped
1 1/2 teaspoons minced garlic
6 tablespoons soy sauce
4 1/2 tablespoons nuoc mam (vietnamese fish sauce)
1 1/2 pounds fresh green beans, trimmed and halved
6 tablespoons water
1 1/2 medium tomatoes, diced
1 1/2 pinches salt and pepper to taste

Directions

Step 1 Heat the oil in a skillet over medium heat. Add the onion and garlic; cook and stir for some minutes then add the green beans. Stir to coat with the flavors in the pan. Season with soy sauce and fish sauce and let simmer for approximately 2 minutes, stirring occasionally. Pour in the water and let simmer for approximately ten minutes, or until green beans are tender. Stir in tomato and season with salt and pepper before serving.

Sweet and spicy chicken

Servings: 10

Ingredients

18 9 (750g) chicken wings
2/3 cup fish sauces
2/3 cup caster sugar
10 garlic cloves, finely chopped
vegetable oil, for shallow frying
1 1/3 cups cornflour
1/4 cup vegetable oil
2 long red chilli, finely chopped
fresh coriander leaves, to serve

Directions

Step 1 Using sharp kitchen scissors, remove and discard wing tips from each chicken wing. Cut wings in two at the joint. Place fish sauce, sugar and half the garlic in a glass or ceramic dish. Add chicken. Turn to coat. Refrigerate chicken for at least 2 hours, tossing in marinade occasionally.

Step 2 Heat 2 tablespoons of oil in a little frying pan over medium-high heat. Add remaining garlic. Cook for 1 minute or until golden and fragrant. Transfer to a plate lined with paper towel.

Step 3 Preheat oven to 160°C/140°C fan-forced. Remove chicken from marinade. Reserve marinade. Place chicken on a baking tray lined with paper towel. Pat chicken dry with paper towel.

Step 4 Add enough oil to a big, deep frying pan to come 5mm up side of pan. Heat over medium-high heat. Place cornflour in a sizable snap-lock bag. Add half the chicken. Toss to coat, shaking off excess. Add the chicken to the pan.

Cook for 2 minutes each side or until golden. Transfer to a greased baking tray. Repeat with remaining chicken and cornflour. Bake for ten minutes or until cooked through.

Step 5 Meanwhile, place reserved marinade in a little saucepan over medium-high heat. Bring to the boil. Reduce heat to medium-low. Simmer for five minutes or until slightly thickened and syrupy. Place chicken in a serving dish. Drizzle over sauce. Sprinkle with fried garlic, chilli and coriander. Serve.

Chicken noodle salad

Servings: 10

Ingredients

- 1 cup (125ml) mirin seasonings
- 1 1/2 tablespoons caster sugar
- 2 red onions, thinly sliced
- 2 tablespoons peanut oil
- 2 teaspoons chinese five spice
- 2 carrots, peeled into ribbons
- 4 garlic cloves, crushed
- 1 1/2 tablespoons finely grated fresh ginger
- 6 3 (about 750g) coles rspca approved chicken breasts fillets
- 1000 g pkt rice stick noodles
- 2 lebanese cucumbers, peeled into ribbons
- 4 spring onions, thinly sliced
- 1 cup fresh mint leaves
- 1 cup fresh coriander leaves
- 1/4 cup lime juice
- 1 1/2 tablespoons soy sauce
- 1/2 cup (35g) roasted peanuts, chopped

Directions

Step 1 Combine the mirin and sugar in a medium bowl. Add the onion and carrot and toss to coat. Reserve.

Step 2 Combine the oil, Chinese five spice, garlic and ginger in a sizable bowl. Add the chicken and toss to coat.

Step 3 Spray a chargrill pan or barbecue with oil spray and heat over high temperature. Cook chicken for 4-5 mins each side or until cooked through. Transfer to a plate. Cover with foil. Reserve for 5 mins to rest.

Step 4 Meanwhile, place noodles in a heatproof bowl and cover with boiling water. Reserve for 5 mins to soften. Refresh under cold running water. Drain.

Step 5 Slice chicken. Drain carrot mixture and match noodles, chicken, cucumber, spring onion, mint, coriander, lime juice and soy sauce. Serve with peanuts.

Tempura prawn rice paper rolls with chilli mayonnaise

Servings: 10

Ingredients

- 1 1/3 cups (200g) mayonnaise
- 2 tablespoons sambal oelek (indonesian chilli paste)
- 1/2 cup (60ml) black rice vinegar
- sunflower oil, to deep-fry
- 1/2 cup (60ml) soy sauce
- 2 cups (150g) self-raising flour, seasoned with salt, plus extra to dust
- 2 cups (250ml) sparkling water
- 32 green prawns, peeled (tails intact), deveined
- 32 rice paper sheets
- 4 small avocados, thinly sliced
- 1 1/2 tablespoons black sesame seeds
- 4 carrots, cut into matchsticks
- 4 cups coriander, leaves picked
- lime wedges, to serve

Directions

Step 1 Combine mayonnaise and sambal oelek in a bowl. In another bowl, combine soy sauce and vinegar. Reserve.

Step 2 Heat oil in a pan over medium heat to 160C (a cube of bread will turn golden in 45 seconds). Whisk flour and sparkling water until combined. Dust the prawns in extra flour, then, in batches, dip in the batter. Deep-fry for three minutes or until golden and puffed. Drain in some recoverable format towel.

Step 3 Soak 1 rice paper sheet in a plate of cool water for 30 seconds or until

pliable, then put on a clean work surface. Place a few slices of avocado by the end nearest for you. Top with sesame, carrot, coriander, 1 prawn plus some chilli mayonnaise.

Step 4 Fold in the sides of the sheet, then roll-up to enclose. Repeat to create 16 rolls.

Step 5 Serve rice paper rolls with the soy dipping sauce, remaining chilli mayonnaise and lime wedges to squeeze over.

Thit Bo Xao Dau

Servings: 6

Ingredients

1 1/2 tablespoons garlic, minced
3/8 teaspoon ground black pepper
1 1/2 teaspoons vegetable oil
1 1/2 teaspoons cornstarch
1 1/2 pounds sirloin tips, thinly sliced
4 1/2 tablespoons vegetable oil
3/4 onion, thinly sliced
3 cups fresh green beans, washed and trimmed
6 tablespoons chicken broth
1 1/2 teaspoons soy sauce

Directions

Step 1 In a sizable mixing bowl, combine garlic, black pepper, cornstarch, and 1 teaspoon vegetable oil. Add beef, and mix well.

Step 2 In a sizable wok, heat 2 tablespoons oil over high temperature for just one minute. Add meat; cook and stir for approximately 2 minutes, or until beef starts to brown. Transfer beef to a sizable bowl, and reserve.

Step 3 Heat remaining 1 tablespoon oil in wok. Add onion; cook and stir until tender. Mix in green beans, and add broth. Cover, and reduce heat to medium. Simmer for 4 to five minutes, or until beans are tender crisp. Stir in soy sauce and beef. Cook, stirring constantly, for one or two 2 minutes, or until heated through.

Bo Nuong Xa

Servings: 8

Ingredients

2 2/3 teaspoons white sugar
2 1/2 tablespoons soy sauce
2 1/2 tablespoons garlic, minced
2 1/2 stalks lemons grass, minced
2 2/3 teaspoons sesame seeds
1 1/3 teaspoons ground black pepper
2 pounds sirloin tip, thinly sliced
8 eaches skewers
2 1/4 cups Romaine lettuce
8 sprigs fresh cilantro for garnish
8 sprigs fresh basil for garnish
8 sprigs fresh mint for garnish
2 2/3 medium (4-1/8" long)s thinly sliced green onions
for garnish

Directions

Step 1 In a medium bowl, mix the sugar, soy sauce, pepper, garlic, lemon grass, and sesame seeds. Place the meat in the dish, and stir to coat. Cover, and refrigerate for 4 hours.

Step 2 Preheat grill for high temperature. Discard marinade, and thread meat onto skewers accordion style.

Step 3 Brush grill grate with oil, and discard marinade. Arrange skewers on the grill. Cook five minutes per side. Serve hot from skewers, or remove from skewers and serve on lettuce leaves. Garnish with cilantro, mint, basil, and sliced

green onions.

Lemon Grass and Chicken Summer Rolls

Servings: 18

Ingredients

2 1/4 pounds skinless, boneless chicken breasts
2 tablespoons minced fresh ginger root
2 tablespoons minced fresh jalapeno chile
4 1/2 tablespoons minced fresh thai basil leaves
4 1/2 tablespoons minced fresh mint leaves
1/2 cup peeled and thinly-julienned seedless cucumbers
4 1/2 tablespoons minced fresh cilantro
1 1/2 tablespoons minced lemons grass
1/2 cup ground peanuts
4 1/2 tablespoons fish sauces
3 1/2 tablespoons lime juice
2 1/4 teaspoons white sugar
1 tablespoon sesame oil
1 tablespoon peanut oil
18 eaches rice paper wrappers
2 1/2 cups red leaf lettuce

Directions

Step 1 Bring a huge pot of lightly-salted water to a boil. Season the chicken with salt and cook in the boiling water until no pinker in the guts, 7 to ten minutes. Transfer to a huge platter and invite to cool completely in refrigerator. Shred into small pieces once cooled.

Step 2 Combine the shredded chicken, ginger, jalapeno pepper, cucumber, basil, mint, cilantro, lemon grass, and peanuts in a huge mixing bowl; toss until evenly distributed. Whisk together the fish sauce, lime juice, sugar, sesame oil, and peanut oil in a little bowl; enhance the chicken mixture and mix together with

your hands until evenly coated.

Step 3 Fill a shallow pan with warm water. Dip the rice paper wrappers in the warm water until soft individually. Spread the rice paper onto a clean, flat work surface. Place 1 leaf of lettuce into the center of a sheet of rice paper; spread about 1/3 cup of the chicken mixture onto the lettuce leaf. Fold underneath the end of the rice paper outrageous of the mixture and roll right into a cylinder. Repeat until all ingredients are used. Cut into halves to serve.

Vietnamese beef lettuce wraps

Servings: 10

Ingredients

700 g beef rump steak, thinly sliced
2 garlic cloves, crushed
1/4 cup fish sauces
2 tablespoons peanut oil
2 tablespoons fresh lime juice
200 g dried rice vermicelli noodles
110 2/3 55g (1/3 cup) peanuts, finely chopped
1 cup fresh coriander sprigs
1 long fresh red chilli, seeded, thinly sliced
2 red coral lettuce, leaves separated

Directions

Step 1 Combine the beef, garlic and fish sauce in a glass or ceramic bowl. Set aside for 10 minutes to marinate.

Step 2 Meanwhile, place the noodles in a heat-proof bowl. Cover with boiling water and set aside for 1 minute to soak. Drain.

Step 3 Heat 1 teaspoon of oil in a wok over medium-high heat until smoking. Stir-fry one-third of the beef mixture for 2 minutes or until browned. Transfer to a plate. Repeat, in 2 more batches, with the remaining oil and beef mixture. Return the beef to the wok. Add the lime juice and half the peanuts. Toss to combine. Remove from heat. Add the coriander and chilli. Toss until well combined.

Step 4 Transfer the beef mixture and noodles to a serving platter. Top with remaining peanuts. To serve, place a little of the noodles and beef mixture in a

lettuce leaf. Wrap to enclose.

Vietnamese beef rolls

Servings: 10

Ingredients

- 1 1/2 tablespoons vegetable oil
- 4 x 250g coles australian beef porterhouse steaks
- 2 coles bakery rustic baguette, cut into 4 pieces
- 1 cup (150g) whole egg mayonnaise
- 2 carrots, peeled, cut into long matchsticks
- 4 spring onions, trimmed, halved
- 8 baby cos lettuce leaves
- 1 cup coriander sprigs
- 2 long red chilli, thinly sliced
- 2 tablespoons soy sauce

Directions

Step 1 Heat oil in a large frying pan on medium heat. Cook steaks for 3 mins each side or until cooked to your liking. Transfer to a plate and cover. Rest for 5 mins. Slice thinly.

Step 2 Split baguettes in half without cutting all the way through. Spread mayonnaise inside baguettes. Divide lettuce, carrot, steak, onion, coriander and chilli among baguettes. Serve drizzled with soy sauce.

Vietnamese caramel pork

Servings: 10

Ingredients

201 100g (1/2 cup) brown sugar
1600 g boneless pork belly, cut into 3cm pieces
500 250ml (1 cup) coconut water (see notes)
1/4 cup fish sauces
1/2 teaspoon ground white peppers
4 garlic cloves, finely chopped
steamed rice, to serve
2 carrots, peeled, cut into long thin strips
120 1/2 60ml (1/4 cup) rice vinegar
2 tablespoons sugar
1/2 teaspoon salt
1/2 cup fresh coriander leaves
1/2 cup fresh mint leaves
2 long fresh red chilli, thinly sliced

Directions

Step 1 For the pickled carrot salad, combine the carrot, rice vinegar, sugar, and salt in a bowl. Reserve, stirring occasionally, for at least 20 minutes to build up the flavours.

Step 2 Meanwhile, place the brown sugar and 1 tablespoon water in a sizable saucepan over high temperature. Cook for 4-5 minutes or until sugar dissolves and a dark caramel forms.

Step 3 Add the pork to the pan and stir to coat. Stir in the coconut water. Bring to the boil. Use a sizable slotted spoon to skim off any impurities that rise to the

top. Stir in the garlic, fish sauce and pepper. Decrease the heat to low and simmer, uncovered, for 1 1/2 hours or before pork is tender and the sauce is thick and glossy. (see notes)

Step 4 Drain the carrot and discard the pickling liquid. Go back to the bowl and toss with the coriander, mint and chilli. Divide pork among serving bowls. Top with the pickled carrot and herb salad. Serve with steamed rice.

Thai Chicken Spring Rolls

Servings: 14

Ingredients

- 1 1/4 cups peanut sauces
- 1 1/6 (1 1/2 inch) piece fresh ginger root, minced
- 2 1/2 tablespoons garlic, minced
- 1 1/4 pounds skinless, boneless chicken breasts halves - cut into 1 inch pieces
- 1 3/16 teaspoons soy sauce
- 1 3/16 teaspoons peanut oil
- 7 ounces fresh snow pea pods
- 1 pound bean sprouts
- 4 2/3 eaches green onions, chopped
- 1 1/4 pounds watercress, chopped
- 4 1/2 tablespoons chopped fresh cilantro
- 2 1/3 large carrots, peeled
- 1 3/16 teaspoons peanut oil
- 1 3/16 teaspoons soy sauce
- 14 eaches spring roll wrappers
- 1/2 cup peanut sauces

Directions

Step 1 Combine 1 cup peanut sauce, ginger, garlic, and 1 teaspoon soy sauce in a bowl. Add the chicken and mix before the chicken is coated. Place in the refrigerator to marinate for thirty minutes.

Step 2 Heat 1 teaspoon peanut oil in a wok or skillet over medium heat. Cook the snow peas, bean sprouts and green onion in the oil until heated but nonetheless crisp, three to four 4 minutes. Transfer to a sizable bowl. Mix in the

watercress and cilantro. Use a vegetable peeler to have long slices of carrot into the watercress mixture. Drizzle 1 teaspoon soy sauce into the watercress mixture; toss to coat.

Step 3 Heat 1 teaspoon of oil to the wok or skillet. Cook the marinated chicken until no more pink inside, about ten minutes.

Step 4 Fill a sizable bowl with warm water. Dip wrappers individually into the water for approximately 2 seconds each. As wrappers are taken off the water, fill each with 2 large spoonfuls of the chicken and a little couple of the watercress mixture. Fold in two opposite ends of the wrapper to meet up the filling. Then fold underneath of the wrapper outrageous of the filling and roll. Serve with 1/2 cup peanut sauce for dipping.

Nuoc cham

Servings: 10

Ingredients

4 garlic cloves, finely chopped
1 1/3 cups caster sugar
1 cup fish sauces
2 long red chilli, finely chopped
2/3 cup lime juice

Directions

Step 1 Place all of the ingredients in a little glass or ceramic bowl. Add 1 cup of cool water. Stir until sugar has dissolved.

Chicken and wombok salad

Servings: 10

Ingredients

2 whole chicken barbecued chicken skin and bones removed meat shredded
4 cups finely shredded wombok (Chinese cabbage)
2 red onions red onion halved thinly sliced
1/2 cup coriander fresh coriander leaves dressing
1/4 cup sauces fish sauce (see note)
2/3 cup mint leaves torn fresh mint leaves
2 tablespoons sugar caster sugar
2 tablespoons water water
2 tablespoons soy sauce soy sauce
2 tablespoons vinegar rice wine vinegar
2 long fresh red chilli seeded finely chopped

Directions

Step 1 To help make the dressing, stir the fish sauce, sugar, water, soy sauce, vinegar and chilli in a little bowl before sugar dissolves.

Step 2 Combine the chicken, wombok, onion, mint and coriander in a bowl. Pour over the dressing and toss to mix. Divide the salad among serving dishes.

Vietnamese Chicken and Long-Grain Rice Congee

Servings: 6

Ingredients

cup rice ⅓ uncooked jasmine rice
1 1/2 whole chicken (2.5 pound) chicken
1 1/2 stalks lemons lemon grass chopped
1 1/2 tablespoons salt salt or to taste
4 1/2 pieces ginger root (2 inch) fresh ginger root
6 tablespoons cilantro chopped cilantro
cup chives ⅓ chopped fresh chives
1 1/2 teaspoons black pepper ground black pepper to taste
1 1/2 limes lime cut into 8 wedges

Directions

Step 1 Place chicken in a stock pot. Pour in enough water to cover chicken. Add ginger, lemon grass, and salt; bring to a boil. Reduce heat, cover, and gently simmer for one hour to at least one 1 1/2 hours.

Step 2 Strain broth, and return broth to stock pot. Let chicken cool, then remove bones and skin, and tear into bite-size pieces; reserve.

Step 3 Stir rice into broth, and bring to a boil. Reduce heat to medium, and cook for thirty minutes, stirring occasionally. If necessary, adapt to water or additional salt. The congee is performed but could be left to cook yet another 45 minutes for better consistency.

Step 4 Ladle congee into bowls, and top with chicken, cilantro, chives, and pepper. Squeeze lime juice to taste.

Crispy chicken banh mi salad

Servings: 10

Ingredients

2 lemongrass stalk, white part only, finely chopped
2 tablespoons light soy sauce
2 tablespoons caster sugar
2 tablespoons fish sauces
2 1/5 kg chicken thighs cutlets, trimmed
6 -pack baby gem lettuces, leaves separated
2 telegraph cucumbers, halved, deseeded, sliced
fresh coriander sprigs, to serve
sliced long fresh red chilli, to serve (optional)
8 crusty bread rolls
lime wedges, to serve (optional)
251 125ml (1/2 cup) rice wine vinegar
201 100g (1/2 cup) caster sugar
2 teaspoons salt
200 100g (1 cup) shredded carrots
160 2/3 80g (1/3 cup) kewpie mayonnaise
2 tablespoons sriracha chilli sauces

Directions

Step 1 Combine the lemongrass, fish sauce, soy sauce, and caster sugar in a huge glass or ceramic dish. Add the chicken and turn to coat. Cover and place in the fridge for 4 hours or overnight to marinate.

Step 2 Meanwhile, for the pickle, combine the vinegar, sugar, salt and 80ml (1/3 cup) water in a little saucepan over medium heat. Cook, stirring, for 2 minutes or before sugar dissolves. Place the carrot in a heatproof bowl and pour over the

vinegar mixture. Reserve to cool. Place in the fridge for thirty minutes or until required.

Step 3 For the dressing, combine the mayonnaise and Sriracha in a bowl. Cover with plastic wrap and store in the fridge until required.

Step 4 Preheat the oven to 200C/180C fan forced. Transfer the chicken to a huge baking tray, skin-side up. Discard the marinade. Bake the chicken for 50 minutes or before the skin is crispy and the chicken is cooked. Reserve to cool slightly. Chop the chicken into large pieces.

Step 5 Drain the carrot and arrange on a platter with the lettuce, cucumber and chicken. Scatter over the coriander and fresh chilli, if using. Serve with the dressing, bread rolls and lime wedges, if you want.

Vietnamese chicken and noodle bowl

Servings: 10

Ingredients

1/2 cup (60ml) oyster sauces
2 tablespoons brown sugar
2 teaspoons sesame oil
400 g rice vermicelli noodles
1/4 cup lime juice
16 coles rscpa approved chicken thighs fillets
2 large carrots, cut into long matchsticks
2 small red onions, cut into thin wedges
2 long red chilli, sliced
1 cup mint leaves
1/4 cup peanuts, chopped
sweet chilli sauce, to serve
lime wedges, to serve

Directions

Step 1 Preheat oven to 220C. Line a sizable baking tray with baking paper.

Step 2 Combine oyster sauce, sugar, 1 tablespoon water, oil and chicken in a sizable bowl. Put on the prepared tray. Bake, brushing with any tray juices, for 20 mins or until browned and cooked through. Reserve for 5 mins to rest. Thickly slice.

Step 3 Meanwhile, place the noodles in a heatproof bowl and cover with boiling water. Are a symbol of 5 mins to soften. Rinse under cool water. Drain. Toss with the lime juice.

Step 4 Divide the noodles among serving bowls. Top with the chicken, carrot, onion, chilli, mint and peanuts. Serve with the sweet chilli sauce and lime

wedges.

Vietnamese chicken baguettes

Servings: 10

Ingredients

- 1 coles roast chicken, meat shredded
- 1/2 cup fish sauces
- 2 teaspoons honey
- 2 tablespoons lime juice or lemons juice
- 2 teaspoons white peppers
- 2 teaspoons water
- 2 cucumbers, thickly sliced
- 2 large carrots, thinly sliced
- 1 cup vinegar
- 1 cup water
- 2 tablespoons sugar
- 2 teaspoons salt
- 8 baguettes, ends trimmed, cut into 4 or individual long crusty rolls
- 1/2 cup pate (optional)
- 2 tablespoons kewpie or egg mayonnaise
- 1 cup coriander leaves, washed and dried
- 4 long red chillies, thinly sliced (optional)

Directions

Step 1 Place the fish sauce, lime juice, honey, water, and white pepper in a mixing bowl and stir well to mix. Add chicken and mix well. Reserve. Place the mid-sized saucepan on medium heat. Add all pickling solution ingredients and stir until sugar dissolves. Remove from heat and pour into a mid-sized bowl. Add carrot and cucumber to pickling solution, allow to sit for a

quarter-hour before draining. Reserve

Step 2 To put together, spread 1 tablespoon of pate and mayonnaise on either side of the baguette, top with a generous amount of sliced chicken, coriander, pickled carrot and cucumber and chilli. Serve immediately.

Chicken schnitzel banh mi

Servings: 10

Ingredients

8 coles rspca approved australian chicken breasts
schnitzels
8 coles bakery vietnamese rolls or hot dogs rolls, split
lengthways 125g coles creamy chipotle topping
16 coriander sprigs
800 g pkt coles pokeslaw kit

Directions

Step 1 Cook the chicken following packet directions. Thickly slice.

Step 2 Place the salad mix from the kit in a huge bowl. Drizzle with the dressing from the kit. Toss to mix.

Step 3 Divide the salad evenly among the rolls with the chicken. Drizzle with chipotle sauce. Sprinkle with sesame seeds from the kit. Top with coriander.

Vietnamese Chicken Cabbage Salad

Servings: 4

Ingredients

- 2 1/2 cups cabbage, cored and shredded
- 1 1/3 medium (2-1/2" dia)s onions, halved and thinly sliced
- 2 1/2 tablespoons olive oil
- 1/2 pinch salt and pepper to taste
- 1 1/3 cups shredded, cooked chicken breasts
- 2 tablespoons lemon juice, or to taste

Directions

Step 1 In a huge bowl, toss together the cabbage, onions, and chicken. Toss with essential olive oil until everything is lightly coated. Season with salt and pepper and continue steadily to toss while adding lemon juice. Add enough lemon juice to ensure that you can taste it Atlanta divorce attorneys bite. Cover and refrigerate for at least 4 hours before serving. The longer it sets the more the flavors mesh together and the better it tastes!

Vietnamese chicken salad bowl

Servings: 10

Ingredients

- 1/4 cup rice wine vinegar
- 1 teaspoon salt
- 2 tablespoons fish sauces
- 4 large carrots
- 1/4 cup lime juice
- 4 lebanese cucumbers
- 2 tablespoons sesame oil
- 2 tablespoons sweet chilli sauces
- 900 packets g 2 1/2 - minute microwave jasmine rice
- 6 cups thinly sliced barbecue chicken breasts
- 4 green onions, thinly sliced
- 1 1/2 cups fresh mint sprigs
- 4 cups bean sprouts, trimmed
- 2 long red chilli, thinly sliced
- 2/3 cup wide crunchy fried noodles

Directions

Step 1 Combine vinegar, salt, and 1/2 the fish sauce in a medium bowl. Utilizing a julienne peeler, cut cucumbers and carrots into long thin strips (see notes). Add cucumber and carrot to vinegar mixture. Toss to mix. Cover. Refrigerate for one hour. Drain well.

Step 2 Whisk juice, oil, sweet chilli sauce and remaining fish sauce in a little bowl until combined.

Step 3 Heat rice following packet directions. Divide rice among serving bowls.

Arrange chicken, onion, mint, bean sprouts and cucumber mixture at the top. Drizzle with dressing. Sprinkle with chilli and fried noodles. Serve.

Vietnamese chicken soup with green noodles

Servings: 10

Ingredients

- 2 tablespoons vegetable oil
- 2 large brown onions, diced
- 2/3 cup garlic, finely diced
- 6 l water
- 6 cinnamon sticks, broken in half
- 2 large knob of ginger, peeled, finely diced or minced
- 12 star anise
- 8 dried red chillies, broken in half, if you can find or
- 1/2-1 teaspoon dried chilli flakes
- 2 large whole free-range chicken
- 1 cup fish sauces, plus extra to taste
- 8 cups thickly shredded pak choy or bok choy
- 4 – 3 limes, juice only

Directions

Step 1 Place a huge saucepan or stockpot over medium-high temperature, add oil, when oil is hot add onion and sauté for approximately 3 - five minutes, until onions are translucent and soft. Add garlic and ginger and continue steadily to cook for 1 - 2 minutes.

Step 2 Add water, cinnamon, star anise and dried chillies to the saucepan. Bring to the boil. Once water is boiling, add the chicken. The quantity of water should just cover the chicken, put in a little more if you need to. Allow water come to a gentle simmer then switch off the heat completely and invite the chicken to sit in the water for approximately 50-60 minutes. (This enables the chicken meat to be tender and moist) Skim surface of any impurities or excess oil that involves the surface.

Step 3 When the flesh feels firm, take away the chicken from the water, reserving the stock. Permit the chicken to cool then take away the meat from the chicken and shred.

Step 4 At this time you can either choose the spices or strain the stock, I love to just choose the spices and keep carefully the chillies in the soup combined with the diced onion, ginger and garlic.

Step 5 Bring stock to the boil, skim for just about any impurities which come to the top, add diced greens (be sure you add diced stalks too) and ignore or off heat.

Step 6 Add chicken back to the stock, season with fish sauce. Taste and see if it requires more fish sauce. Squeeze fresh lime juice over soup when serving in big bowls.

Vietnamese Aromatic Lamb Chops

Servings: 6

Ingredients

- 18 (3 ounce) lamb loin chops (1-inch thick)
- 2 1/2 tablespoons garlic, sliced
- 1 3/16 teaspoons garlic powder, or to taste
- 2 1/2 tablespoons white sugar
- 1 pinch freshly ground black pepper to taste
- 1 pinch chili powder
- 1 tablespoon fresh lime juice
- 1 tablespoon soy sauce
- 2 1/2 tablespoons olive oil
- 5 tablespoons chopped fresh cilantro
- 2 2/5 wedge (blank)s limes wedges
- 2 2/5 wedge (blank)s lemons wedges

Directions

Step 1 Place the lamb chops right into a roasting pan, and season evenly with the garlic, garlic powder, chili powder, sugar, salt, and pepper. Drizzle with 1 tablespoon of lime juice, soy sauce and essential olive oil. Cover and refrigerate overnight.

Step two 2 Preheat the oven to 400 degrees F (200 degrees C). Permit the lamb to stand at room temperature as the oven preheats.

Step 3 Roast uncovered in the preheated oven to your desired amount of doneness, about 20 minutes for medium, or thirty minutes for done well. Garnish with a sprinkle of cilantro and squeeze lemon and lime juice outrageous before serving.

Prawns with tomato & tamarind

Servings: 10

Ingredients

371 1/2 185ml (3/4 cup) passata (tomato pasta sauce)
251 125ml (1/2 cup) massel chicken style liquid stock
2 tablespoons caster sugar
1 1/2 tablespoons fish sauces
2 tablespoons tamarind puree
2 tablespoons vegetable oil
4 garlic cloves, finely chopped
2 long fresh red chilli, finely chopped
1600 g green prawns, peeled leaving tails intact, deveined
steamed rice, to serve
fresh coriander sprigs, to serve

Directions

Step 1 Combine the passata, stock, tamarind, sugar, and fish sauce in a jug.

Step 2 Heat the oil in a wok over medium-high heat until just smoking. Stir-fry the garlic and chili for 1 minute or until aromatic. Add the prawns. Stir-fry for 1-2 minutes or before prawns just change color.

Step 3 Add passata mixture. Simmer for 3-5 minutes or until mixture thickens. Divide rice among serving plates. Top with the prawn mixture and coriander.

Vietnamese chicken noodle salad

Servings: 10

Ingredients

6 small (about 500g) single chicken breasts fillets
300 g rice stick noodles
2 tablespoons rice vinegar
2 tablespoons sweet chilli sauces
1 1/2 tablespoons fish sauces
1/4 cup fresh lime juice
1 1/2 tablespoons peanut oil
200 100g (2 cups) finely shredded chinese cabbage
4 carrots, peeled, coarsely grated
16 green shallots, ends trimmed, thinly sliced diagonally
1/2 cup loosely packed fresh mint leaves
1/2 cup firmly packed fresh coriander leaves

Directions

Step 1 Place chicken in a medium saucepan and cover with cool water. Place over high temperature and bring to the boil. Reduce heat to low and simmer, uncovered, for ten minutes or until chicken is cooked through. Use a slotted spoon to transfer chicken to a plate. Reserve for ten minutes to cool slightly. Coarsely shred chicken and place in a huge bowl.

Step 2 Meanwhile, place noodles in a huge heatproof bowl and cover with boiling water. Reserve for five minutes to soften. Stir with a fork to split up. Drain well.

Step 3 Place vinegar, lime juice, sweet chilli sauce, fish sauce and oil in a screw-top jar and shake until well combined.

Step 4 Add the noodles, cabbage, carrot, green shallot, mint and coriander to the chicken and gently toss to mix. Drizzle with dressing and gently toss to mix. Divide the salad among serving plates and serve immediately.

Vietnamese coconut-poached chicken and rice-noodle salad

Servings: 10

Ingredients

- 4 lilydale free range chicken breasts
- 10 cm ginger, thinly sliced
- 2 stalks lemongrass, very thinly sliced
- 1/4 cup lime juice
- 1/4 cup palm sugar
- 800 cans ml coconut milk
- 2 tablespoons fish sauces
- 2 tablespoons rice vinegar
- 400 g rice stick noodles
- 1 wombok, finely shredded
- 2 carrots, peeled, cut into matchsticks
- 2 cups bean sprouts
- 2 cups coriander leaves
- 2 cups round mint leaves
- 8 kaffir limes leaves, finely shredded
- 2 long red chilli, seeded, thinly sliced lengthways
- 1 cup (80g) salted roasted peanuts, coarsely chopped

Directions

Step 1 Combine the chicken, ginger, lemongrass, and coconut milk in a medium-size saucepan over medium heat. Bring it to a simmer. Reduce heat to low and cook, turning occasionally, for 10 minutes or until chicken is only cooked through. Remove from heat. Reserve for quarter-hour to cool slightly. Transfer to a bowl. Cover with plastic wrap and place in the fridge for just one hour to chill.

Step 2 Meanwhile, combine the lime juice, sugar, fish sauce and vinegar in just a little bowl.

Step 3 Place the noodles in a big heatproof bowl. Cover with boiling water. Reserve for 5 minutes to soften. Drain well.

Step 4 Drain chicken and coarsely shred. Place in a big bowl with the noodles, wombok, carrot, bean sprouts, coriander, mint, lime leaves and chilli. Drizzle with dressing and toss to combine. Divide among serving plates. Sprinkle with peanuts to serve.

Vietnamese Crispy Fish

Servings: 4

Ingredients

4 (1 pound) whole red snapper
2 pinches sea salt to taste
1/2 cup vegetable oil, divided
4 eaches bird's eye chiles, seeded and finely sliced
6 tablespoons garlic, chopped
12 medium whole (2-3/5" dia) (blank)s tomatoes,
seeded and coarsely chopped
3/4 cup water
1/4 cup asian fish sauces (nam pla)
2 tablespoons palm sugar
4 eaches green onions, chopped
1/4 cup coarsely chopped cilantro
2 teaspoons cornstarch

Directions

Step 1 Cut heads off each snapper and score skin on each side; sprinkle with sea salt.

Step 2 Heat 2 tablespoons vegetable oil in a huge skillet over medium heat. Add snapper and pan-fry until skin is brown and crispy and flesh flakes easily with a fork, six to eight 8 minutes per side. Place snapper on a serving platter and return skillet to stove top.

Step 3 Cook remaining oil, tomatoes, chiles, and garlic over the high temperature in a skillet until tomatoes soften, 2-3 three minutes. Add water, fish sauce, and palm sugar; simmer until mixture is reduced slightly, one to two 2 minutes. Stir in green onions, cilantro, and cornstarch; simmer until mixture is

reduced to a sticky-sauce consistency, about 1 minute more. Pour sauce over fish to serve.

Vietnamese crispy pancakes with prawn & pork

Servings: 10

Ingredients

400 g fine rice flour
600 ml coconut milk
500 ml water
1 1/2 tablespoons ground turmeric
800 g pork fillet or loin, sliced into thin strips
1/2 cup garlic, finely diced
6 tablespoons hoisin sauce
600 g raw prawns, peeled
1/4 cup fish sauces
2 tablespoons white sugar
2 teaspoons white peppers
2/3 cup vegetable oil
4 cups shredded iceberg lettuce
2 cups bean sprouts, washed
2 cups coriander
2 long red chilli, thinly sliced (optional)

Directions

Step 1 To create pancake batter combine rice flour, coconut milk, water and turmeric in a mixing bowl, whisk well to mix then allow batter to rest for quarter-hour.

Step 2 Place pork and prawns in a huge mixing bowl, add marinade ingredients, mix well to mix. Cover with cling wrap and place in the fridge to marinate for quarter-hour.

Step 3 Once marinated heat a huge pan or wok over high temperature, add 2

tablespoons vegetable oil and stir-fry prawn and pork mixture for 3 - five minutes or until cooked through. Remove from heat.

Step 4 To create pancakes, place a little - mid-sized frying pan (about 25 cms) on high temperature, add 3 tablespoons of vegetable oil and swirl around the pan until scorching. Add about 3/4 cup of batter mixture (enough to cover the top of pan), swirl batter around pan and allow it crisp up by cooking for 1 minute roughly. Remove from heat. This process usually takes several times to obtain it right, small holes in the batter is normal.

Step 5 Add lettuce, bean sprouts, coriander and chilli to the prawn and pork mix, then fill each pancake with this mixture. Serve hot.

Vietnamese diced beef

Servings: 10

Ingredients

120 1/2 60ml (1/4 cup) oyster sauces
2 tablespoons soy sauce
4 garlic cloves, finely chopped
1 1/2 tablespoons caster sugar
2 tablespoons fish sauces
2 teaspoons sesame oil
1600 g beef fillet, cut into 2.5cm pieces
olive oil spray
4 red onions, halved, cut into thin wedges
4 cups watercress sprigs
lime dipping sauce
120 1/2 60ml (1/4 cup) lime juice
1/4 cup caster sugar
1 small fresh red chilli, seeded, finely chopped

Directions

Step 1 Combine sauces, garlic, sugar, and sesame oil in a bowl. Season. Add beef. Cover with plastic wrap. Refrigerate for 4 hours.

Step 2 To create the lime dipping sauce, combine lime juice, sugar, and chili in a little bowl. Season with salt and white pepper. Stir until sugar dissolves. Cover with plastic wrap. Refrigerate until required.

Step 3 Heat a non-stick wok on high. Spray with oil. Drain beef, reserving marinade. Stir-fry onion for three minutes or until brown. Transfer to a plate. Spray wok with oil. Stir-fry one-third of beef for 2 minutes each side or until

cooked to your liking. Transfer to a plate. Repeat with oil and remaining beef, in 2 batches. Return onion and beef to wok. Add marinade and combine. Top with watercress. Serve with sauce and rice.

Vietnamese Eggplant with Spicy Sauce

Servings: 4

Ingredients

- 6 tablespoons vegetable oil, divided
- 2 white eggplant, sliced
- 6 tablespoons minced lemongrass
- 2 tablespoons chopped green onions
- 2 tablespoons chopped fresh basil
- 2 teaspoons minced red chile pepper
- 2 tablespoons crushed garlic
- 2 teaspoons minced fresh ginger
- 2 tablespoons oyster sauces
- 2 teaspoons white sugar

Directions

Step 1 Heat 1 tablespoon oil in a skillet over medium heat. Add eggplant; cook until golden brown and soft, however, not mushy, three to five minutes per side.

Step 2 Mix remaining 2 tablespoons oil, lemongrass, garlic, green onion, basil, red chile, and ginger together in a bowl. Pour over eggplant in the skillet. Cook until green onion wilts, about three minutes. Stir in oyster sauce and sugar. Cook until flavors combine, 2-3 three minutes. Remove from heat.

Vietnamese fish with dill and vermicelli

Servings: 10

Ingredients

2/3 cup fresh dill sprigs
12 green shallots
6 garlic cloves, chopped
1 tablespoon ground turmeric
2 teaspoons caster sugar
6 pieces cm fresh ginger, peeled, finely grated
120 1/2 60ml (1/4 cup) fish sauces
8 4 (about 720g) skinless firm white fish fillets
240 g vermicelli noodles
2 tablespoons vegetable oil
1/4 cup lime juice
2 tablespoons caster sugar, extra
1/4 cup roasted peanuts, chopped
thinly sliced long fresh red chilli, to serve
lime wedges, to serve

Directions

Step 1 Place 1 tbs of the dill sprigs, 1 thinly sliced shallot, garlic, ginger, turmeric, and sugar in a mortar. Pound until paste forms. Stir in 2 tbs of the fish sauce. Place fish in a glass bowl. Pour over the dill mixture. Turn to coat. Cover. Reserve for ten minutes to marinate.

Step 2 Meanwhile, place noodles in a sizable bowl. Cover with boiling water. Use a fork to split up noodles. Drain. Refresh under cold running water. Transfer to a bowl. Drizzle with 1 tbsp of the oil. Toss to coat. Stir lime juice, extra sugar, and remaining fish sauce in a bowl until sugar dissolves. Slice remaining shallots into 5cm pieces.

Drain excess marinade from fish. Pat fish dry with a paper towels. Heat 2 tsp of remaining oil in a non-stick frying pan over medium-high heat. Cook fish, turning, for 6 minutes or until golden and slightly crisp. Transfer to a plate. Allow resting for 2 minutes. Flake. Heat remaining oil in a pan over medium-high heat. Stir in shallot for 2 minutes or until tender-crisp. Stir in remaining dill for 30 seconds or until just wilted.

Step 3 Divide noodles among bowls. Top with fish and shallot mixture. Drizzle with lime juice mixture. Sprinkle with peanuts and chili. Serve with lime wedges.

Vietnamese glazed Christmas ham

Servings: 10

Ingredients

2 teaspoons minced ginger
1 1/2 tablespoons minced garlic
zest and juice of 1 lime
1 cup fish sauces
2 long red chilli, finely diced
2 tablespoons dark soy sauce
6 tablespoons sugar
8 star anise
2 cinnamon sticks
8 4-5kg half leg ham on the bone
1/2 cup cloves

Directions

Step 1 Preheat oven to 200C conventional (180C fan-forced).

Step 2 Place ginger, garlic, chili, lime zest, fish sauce, dark soy, sugar, star anise, cinnamon, and 1/2 cup water in a little saucepan, stir to mix then place over medium heat. Cook until it reduces and becomes slightly syrupy. Add lime juice and stir.

Step 3 Remove skin from ham with a huge knife, trim any extra fat from skin.

Step 4 Score ham in a criss cross pattern.

Step 5 Pierce individual cloves around ham to create a pretty pattern.

Step 6 Once syrup has reduced, place ham on baking tray lined with foil and baste ham with adequate syrup.

Step 7 Place ham in oven and cook for approximately thirty minutes, basting

ham every ten minutes. When ham is warmed and glazed, remove from oven, baste one last time with remaining syrup to help make the ham look glossy and serve.

Vietnamese Golden Chicken Wings

Servings: 6

Ingredients

18 eaches chicken wings, tips removed and wings cut in half at joint
3 tablespoons cloves garlic, peeled and coarsely chopped
6 tablespoons soy sauce
6 tablespoons asian fish sauces
3/4 onion, cut into chunks
3 tablespoons fresh lemon juice
3 tablespoons sesame oil
1 1/2 teaspoons salt
1 1/2 teaspoons freshly ground black pepper
1 1/2 tablespoons garlic powder
1 1/2 tablespoons white sugar

Directions

Step 1 Place the chicken wings, garlic, and onion into a huge bowl. Pour in soy sauce, fish sauce, lemon juice, and sesame oil. Season with salt, pepper, garlic powder, and sugar; toss together until well coated. Cover and refrigerate 2 hours to overnight.

Step 2 Preheat oven to 400 degrees F (200 degrees C). Line a 9x13 inch baking dish with aluminum foil.

Step 3 Remove wings from marinade, reserving extra. Arrange wings within a layer over bottom of prepared dish. Bake in preheated oven, turning once and brushing with reserved marinade, until deep, golden brown and meat juices run clear, approximately thirty minutes.

Vietnamese Grilled Lemongrass Chicken

Servings: 6

Ingredients

- 3 tablespoons canola oil
- 3 tablespoons finely chopped lemongrass
- 1 tablespoon soy sauce
- 1 tablespoon light brown sugar
- 1 1/2 tablespoons lemon juice
- 1 tablespoon minced garlic
- 1 1/2 teaspoons fish sauces
- 2 1/4 pounds chicken thighs, or more to taste, pounded to an even thickness

Directions

Step 1 Mix canola oil, lemongrass, lemon juice, soy sauce, brown sugar, garlic, and fish sauce together in a mixing bowl before sugar is dissolved; add chicken and turn to coat in the marinade.

Step 2 Marinate chicken in the refrigerator for 20 minutes to at least one 1 hour.

Step 3 Preheat grill for medium heat and lightly oil the grate.

Step 4 Remove chicken thighs from the marinade and shake to eliminate excess marinade. Discard the rest of the marinade.

Step 5 Grill chicken until no pinker in the guts and the juices run clear, three to five minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Nuoc Cham (Vietnamese Dipping Sauce)

Servings: 6

Ingredients

5 tablespoons white sugar
2/3 cup warm water
6 1/2 tablespoons distilled white vinegar
3/5 lemon, juiced
5 tablespoons fish sauces
3 1/2 tablespoons garlic, minced
3 3/5 peppers thai chile peppers, chopped
1 1/5 green onions, thinly sliced

Directions

Step 1 Stir the sugar and hot water together in a bowl before sugar dissolves completely; add the fish sauce, vinegar, lemon juice, garlic, Thai hot peppers, and green onion to the mixture.

Vietnamese Lemon Grass Chicken Curry

Servings: 6

Ingredients

3 tablespoons vegetable oil
1 1/2 lemons grass, minced
1 1/2 (3 pound) whole chicken, cut into pieces
1 1/2 tablespoons fish sauces
2 tablespoons curry powder
1 cup water
1 1/2 tablespoons cornstarch
1 1/2 tablespoons chopped cilantro



Directions

Step 1 Heat the vegetable oil in a skillet over medium heat. Stir in the lemon grass, cooking until fragrant, three to five minutes. Place the chicken into the skillet. Cook and stir the chicken until no pinker in the guts and your skin is browned about ten minutes. Stir in the water, fish sauce, and curry powder. Increase heat to high and bring to a boil. Reduce heat and simmer for 10 to a quarter-hour.

Step 2 Mix cornstarch and 2 tablespoons of the curry sauce in a little bowl, until smooth. Stir the cornstarch mixture into the skillet and simmer until sauce has thickened, about five minutes. Garnish with cilantro before serving.

Vietnamese lemongrass and chilli steamed fish

Servings: 10

Ingredients

4 stalks lemongrass (white part only), finely chopped
2 long red chilli, thinly sliced
4 green onions, thinly sliced
8 pieces cm fresh ginger, peeled, finely grated
1/4 cup kecap manis
4 garlic cloves, finely chopped
4 x 650g whole snapper, cleaned
1/2 cup fresh mint sprigs
steamed jasmine rice, to serve
salad (see note), to serve
lime wedges, to serve

Directions

Step 1 Preheat oven to 200C/180C fan-forced. Line 2 large baking dishes with baking paper.

Step 2 Meanwhile, place the lemongrass, chili, onion, garlic, ginger, and kecap manis in a little bowl. Stir to mix.

Step 3 Rinse 1 fish under cool water. Pat dry with paper towel. Make 3 shallow cuts into the thickest part of both sides of the fish. Spread 1/2 the lemongrass mixture into the cuts and inside cavity of the fish.

Step 4 Place fish in a prepared dish. Cover dish tightly with foil. Repeat process with second fish and remaining lemongrass mixture. Place in second prepared baking dish. Cover dish tightly with foil. Bake both catch 25 minutes or until just cooked through. Spoon any cooking juices over fish.

Step 5 Top fish with mint. Serve with rice, salad, dressing and lime wedges.

Vietnamese lemongrass beef and noodle salad

Servings: 10

Ingredients

300 g dried vermicelli noodles
2 tablespoons vegetable oil
2 stalks lemongrass (white part only), finely chopped
4 garlic cloves, crushed
1200 g lean beef mince
1/4 cup soy sauce
2 small red chilli, finely chopped
2 tablespoons fish sauces
2 tablespoons lime juice
1 1/2 tablespoons caster sugar
6 cups iceberg lettuce, thickly shredded
2 carrots, cut into matchsticks (see notes)
1 cup fresh mint leaves, torn
2/3 cup fresh thai basil leaves
2/3 cup peanuts, salted, roasted
1/4 cup fried shallots (optional, see note)

Directions

Step 1 Place noodles in a sizable heatproof bowl. Cover with boiling water. Reserve for five minutes or until soft. Drain. Roughly chop.

Step 2 Heat a wok over high temperature. Add oil. Swirl to coat. Add lemongrass, garlic and chilli. Stirfry for 1 minute or until fragrant. Add mince. Stir-fry, splitting up mince, for five minutes or until browned. Combine soy, fish sauce, lime juice and sugar in a little jug. Increase wok. Stir-fry for 2 minutes or until heated through.

Step 3 Place lettuce in a sizable shallow serving bowl. Top with noodles, mince mixture, carrot, mint, basil, peanuts and shallots, if using. Serve.

Vietnamese meatball lettuce wraps

Servings: 10

Ingredients

- 1200 g pork sausages
- 1/4 cup sunflower oil
- 2 tablespoons fish sauces
- 2 tablespoons honey
- 2 large carrots, grated lengthways
- 2 tablespoons soy sauce
- 2 lebanese cucumbers, grated lengthways
- 2 red onions, grated lengthways
- 4 baby cos lettuces, leaves separated
- 1 cup (75g) roasted peanuts, chopped
- 2 long red chilli, thinly sliced
- 1 cup (125ml) vietnamese dipping sauces (nuoc cham)

Directions

Step 1 Squeeze the sausage meat from its casings and roll into walnut-sized balls. Heat oil in a deep frypan over medium heat and cook the meatballs, turning, for 5-6 minutes until golden and cooked through. Add fish sauce, soy sauce, honey, and 1 tbs water to the pan and stir to coat, scraping underneath of the pan, then reserve.

Step 2 Divide carrot, cucumber, and onion among lettuce leaves, then top with meatballs, peanuts, and chili. Drizzle over dipping sauce and pan juices to serve.

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Servings: 6

Ingredients

8 pounds bone-in beef shank
2 onions
10 slices fresh ginger root
2 teaspoons salt
5 tablespoons fish sauces
2 pod star anise, whole
2 (8-ounce) packages dried rice noodles
1 pound cooked beef sirloin, thinly sliced
6 medium (4-1/8" long)s green onions, chopped
3 cups fresh bean sprouts
12 sprigs cilantro

Directions

Step 1 In a huge pot over medium heat, bring beef shank and 3 quarts water to a boil. Skim off foam. Reduce heat, cover and simmer 4 hours.

Step 2 Preheat oven broiler. Place unpeeled whole onion under broiler until soft. Remove and peel.

Step 3 Stir onion, ginger, anise, salt and fish sauce into beef mixture.

Step 4 Bring a huge pot of lightly salted water to a boil. Add rice noodles and cook for 8 to ten minutes or until al dente; drain.

Step 5 Divide noodles into three serving bowls. Place cooked sirloin along with pasta in bowls. Sprinkle green onions, bean sprouts and cilantro evenly in bowls. Strain beef broth and divide evenly between serving bowls, pouring over assembled ingredients. Serve simultaneously.

Banh gan (coconut creme caramel with lemon grass)

Servings: 10

Ingredients

2 x 400ml can coconut milk
4 stems lemons grass, coarsely chopped
120 1/2 60ml (1/4 cup) cointreau liqueur
761 375ml (1 1/2 cups) pouring cream
641 315g (1 1/2 cups) caster sugar
160 2/3 80ml (1/3 cup) water
6 eggs
6 eggs yolks

Directions

Step 1 Combine the coconut milk, cream, lemongrass, and Cointreau in a medium saucepan over medium-low heat. Cook, stirring occasionally before mixture almost involves the boil. Reserve for 20 minutes to build up the flavours.

Step 2 Meanwhile, combine 215g (1 cup) of sugar and the water in a saucepan over low heat. Cook, stirring, for 2 minutes or before sugar dissolves. Increase heat to high. Bring to the boil. Boil, without stirring, occasionally brushing down the medial side of the pan with a pastry brush dipped in water, for five minutes or until golden. Pour into an 8cm-deep, 11 x 21cm (base measurement) loaf pan. Tilt the pan to evenly coat the bottom and just a little way up the sides.

Step 3 Preheat oven to 160°C. Whisk the eggs, egg yolks and remaining sugar in a bowl. Gradually whisk in the coconut milk mixture. Strain through an excellent sieve into the loaf pan.

Step 4 Line the bottom of a huge roasting pan with a tea towel, folded to match.

Place the loaf pan in the roasting pan. Pour enough boiling water into the roasting pan to attain halfway up the sides of the loaf pan. Cook for 55 minutes or before the custard is merely set. Take away the loaf pan from the roasting pan and reserve to cool. Cover with plastic wrap and place in the fridge overnight to chill

Step 5 Run a flat-bladed knife around the within the edge of the pan and carefully turn the creme caramel onto a serving platter.

Banh mi (vietnamese chicken rolls)

Servings: 10

Ingredients

2 cucumbers Lebanese cucumber
2 cups rice vinegar (250ml) rice vinegar
1 cup sugar (110g) caster sugar
1/4 cup soy sauce light soy sauce
2 tablespoons peanut oil peanut oil
2 carrots carrot
2 tablespoons honey Capilano Dark & Bold Honey
1/4 cup garlic garlic finely chopped
1000 chicken thighs chicken thigh fillets trimmed
2 baguette cut into 4 or 4 soft long rolls
2 tablespoons mayonnaise reduced-fat whole-egg mayonnaise
1 1/4 cups lettuce soft butter lettuce torn
2 tablespoons pickled jalapeno peppers (optional)
2 tablespoons sauces hot chilli sauce (see notes)
sprig coriander Few of fresh coriander

Directions

Step 1 Use a peeler to shave the cucumber into ribbons, then toss in a bowl with 1 teaspoon salt and are a symbol of 1 hour.

Step 2 Heat the rice vinegar and sugar in a little pan over medium heat, stirring before the sugar has dissolved, then cool.

Step 3 Shave carrot lengthways into ribbons with a vegetable peeler, then cut into fine matchsticks. Add carrot, cucumber, and their juices to the vinegar mixture and chill for at least 2 hours or overnight.

Step 4 Mix the soy sauce, peanut oil, honey, and garlic together, then coat the chicken in the soy marinade and refrigerate for 2 hours or overnight.

Step 5 Heat a lightly oiled chargrill pan or barbecue to medium heat and cook the chicken for five minutes each side or until caramel brown and cooked through. Thickly slice.

Step 6 Split rolls, then lightly grill the cut side for 20 seconds to warm them.

Step 7 Drain the pickled carrot and cucumber.

Step 8 To serve, lightly spread rolls with mayonnaise, then fill with lettuce, chicken, cucumber, jalapenos (if using), carrot, chili sauce, and coriander.

Vietnamese Pho Ga (Chicken)

Servings: 6

Ingredients

3/4 (16-ounce) package 1/4-inch thick dried rice noodles
3/4 whole chicken
1 1/2 eaches whole star anise
3/8 teaspoon monosodium glutamate (msg)
3/4 (2 inch) piece peeled ginger
1 1/2 teaspoons salt
3 cups water to cover

Directions

Step 1 Cover noodles with cool water; reserve to soak, about thirty minutes.

Step 2 Place chicken, ginger, star anise, and monosodium glutamate in a huge pot. Sprinkle with salt and cover with water. Cook over medium heat until juices run clear, about 40 minutes. An instant-read thermometer inserted into the thickest section of the thigh, close to the bone should read 165 degrees F (74 degrees C).

Step 3 Remove chicken from pot and cool until easily handled, 15 to 20 minutes. Remove skin and shred chicken meat.

Step 4 Drain noodles. Bring a huge pot of water to a boil. Cook noodles in boiling water, stirring occasionally, until noodles are tender yet firm to the bite, one to two 2 minutes. Drain and divide among serving bowls.

Step 5 Top noodles with shredded chicken and ladle in broth.

Vietnamese Pickled Daikon Radish and Carrots

Servings: 12

Ingredients

4 3/4 cups warm water
1 cup rice vinegar
2 1/2 tablespoons salt
2/3 pound carrots, julienned
3 1/2 tablespoons sugar
2/3 pound daikon radishes, julienned

Directions

Step 1 Combine water, vinegar, sugar, and salt in a bowl. Stir until salt and sugar have dissolved.

Step 2 Place carrots and daikon in a sterile jar. Pour vinegar mixture at the top until vegetables are completely covered. Seal jar and refrigerate for at least one day, ideally 3 days.

Vietnamese pork and pineapple noodles

Servings: 10

Ingredients

600 g leftover roast pork (with crackling) (see related recipe)
400 g dried vermicelli noodles
1000 g pineapple, peeled, cored, cut into batons
2 cups fresh coriander leaves
2 cups fresh mint leaves
2 medium lebanese cucumbers, cut into batons
8 green onions, thinly sliced diagonally
2 small red onions, thinly sliced
5 tablespoons lemon juice
4 tablespoons fish sauces
2 tablespoons brown sugar

Directions

Step 1 Remove crackling from pork. Cut meat into batons. Preheat oven to 250C/230C fan-forced. Line a baking tray with foil. Place crackling on the tray. Roast for ten minutes or until reheated and crisp. Put on a plate lined with paper towel. Using kitchen scissors, roughly cut crackling into pieces.

Step 2 Meanwhile, place noodles in a heatproof bowl. Cover with boiling water. Are a symbol of five minutes or until tender. Drain. Rinse. Drain. Transfer to a huge bowl.

Step 3 Add pork, pineapple, cucumber, coriander, mint, green onion and red onion to noodles. Place lemon juice, fish sauce and sugar in a little bowl. Stir until sugar has dissolved. Drizzle lemon juice mixture over noodle mixture. Toss to coat. Sprinkle with crackling. Serve.

Vietnamese pork banh mi burgers

Servings: 10

Ingredients

1000 g pork mince
2 stalks lemongrass (white part only), bruised, finely chopped
2 garlic cloves, crushed
2 tablespoons fish sauces
2 tablespoons soy sauce
1/4 cup hoisin sauce
6 green onions, finely chopped
1 cup whole-egg mayonnaise
2 tablespoons sriracha chilli sauces
8 crusty bread rolls, split, toasted
1 cup fresh coriander sprigs
2 lebanese cucumbers, peeled into ribbons
2 long red chilli, thinly sliced
100 packets g onions flavoured rings, to serve
1/2 cup rice wine vinegar
1/2 cup caster sugar
1 teaspoon salt
4 carrots

Directions

Step 1 Make Pickled Carrot. Place vinegar, sugar, and salt in a bowl. Stir until sugar has dissolved. Utilizing a julienne peeler, cut carrots into long, thin strips. Add carrot to vinegar mixture. Reserve, stirring occasionally, for 20 minutes to permit flavours to develop.

Step 2 Meanwhile, combine pork mince, lemongrass, garlic, sauces and half the

onion in a huge bowl. Using damp hands, form mixture into four 2cm-thick patties.

Step 3 Preheat a barbecue grill or hotplate on medium-high heat. Cook pork patties for three to four 4 minutes each side or until browned and cooked through.

Step 4 Combine mayonnaise, chilli sauce and remaining onion in a little bowl. Drain pickled carrot. Spread both sides of every bread roll with chilli mayonnaise. Place pork patties on bun bases. Top with coriander, cucumber, pickled carrot and chilli. Sandwich with roll tops. Serve with onion-flavoured rings.

Vietnamese prawn and sweet potato clusters

Servings: 10

Ingredients

1/2 cup plain flour
1/2 cup potatoes starch
2 eggs
1 teaspoon baking powder
2/3 cup water
300 g green prawns, peeled, deveined and coarsely chopped
300 g sweet potatoes, peeled, thinly julienne
4 green shallots
light olive oil, to fry
vietnamese dipping sauce, to serve
lime wedges, to serve

Directions

Step 1 Whisk flours with baking powder. Make a well at the heart and add egg. Gradually add water, whisking to create a smooth batter. Add prawn, sweet potato and green shallots.

Step 2 Pour light essential olive oil to one-third of just how up the medial side of a medium saucepan. Heat to 170°C over high temperature. Cook 1/4 cupfuls of batter in oil, in 2 batches, for 2 minutes each side. Serve with Vietnamese dipping sauce and lime wedges

Vietnamese rice noodles with pork and herbs

Servings: 10

Ingredients

40 g dried black fungus (wood ear) (see note)
16 dried shiitake mushrooms, (see note) stalks discarded
1/4 cup dried shrimp (see note)
2 teaspoons caster sugar
120 1/2 60ml (1/4 cup) fish sauces
1500 g pork mince
2 stalks lemongrass, white part only, finely chopped
2 cups thai basil
2 cups fresh dill
2 cups round mint leaves
2 cups fresh coriander leaves
1/4 cup vegetable oil
8 eschalots, finely chopped
2 tablespoons brown sugar
251 125ml (1/2 cup) massel chicken style liquid stock
2 tablespoons rice vinegar
900 packets g fresh flat rice noodles (see note) or wheat noodles



Directions

Step 1 Place fungus and mushrooms in a bowl, cover with hot water, they are a symbol of 20 minutes to soften. Drain. Finely chop mushrooms, then thinly slice fungus.

Step 2 Meanwhile, place shrimp in a little pan and stir over medium heat for 1 minute or until fragrant. Cool. Utilizing a pestle and mortar, grind to a powder.

Step 3 Combine pork, caster sugar, 1 tablespoon fish sauce and lemongrass. Season with pepper. Combine herbs in a clean bowl.

Step 4 Heat oil in a wok over medium heat and stir-fry eschalots for 1 minute or until soft. Add mushrooms and fungus, and stir-fry for five minutes. Add pork mixture and stir-fry, splitting up the mince with a wooden spoon, for five minutes or until lightly browned. Add brown sugar and stir-fry for an additional minute or until sugar is caramelised. Add chicken stock, remaining 2 tablespoons fish sauce and vinegar, and bring to a simmer.

Step 5 Meanwhile, place noodles in a bowl. Cover with boiling water, stir gently to loosen, then drain. Increase wok and cook, tossing gently, for three minutes or until combined and heated through.

Step 6 Divide noodles among bowls, scatter with ground shrimp, then top with a small number of the herb mixture to serve.

Vietnamese rice paper rolls

Servings: 10

Ingredients

250 g dried rice vermicelli noodles
1 medium red capsicum, thinly sliced
1 cup fresh coriander leaves
2 tablespoons fish sauces
1/4 cup lime juice
24 large cooked prawns, peeled, deveined, halved crossways
1 1/2 tablespoons caster sugar
24 large rice paper rounds
24 fresh mint leaves
2 tablespoons fish sauces
4 red bird's eye chillies, deseeded, finely chopped
1/4 cup lime juice
2 tablespoons brown sugar
1/4 cup rice wine vinegar
1/4 cup granulated peanuts
lime wedges, to serve

Directions

Step 1 Place noodles in a heatproof bowl. Cover with boiling water. Reserve for a quarter-hour or until softened. Drain. Using scissors, cut into 5cm lengths. Combine capsicum, noodles, prawns, coriander, fish sauce, lime juice and sugar in a bowl.

Step 2 Place 1 rice paper round in a plate of lukewarm water for 15 seconds or until just soft. Put on a clean tea towel.

Step 3 Arrange 1/4 cup prawn mixture along centre of round. Top with 1 mint leaf. Fold leads to and roll-up firmly to enclose filling. Repeat with remaining rounds, prawn mixture and mint leaves.

Step 4 Make sauce Combine fish sauce, 2 tablespoons cool water, chilli, lime juice, sugar, vinegar and nuts in a bowl. Serve rolls with sauce and lime wedges.

Vietnamese Salad Rolls

Servings: 6

Ingredients

3/4 (8-ounce) package rice vermicelli
6 ounces cooked, peeled shrimp, cut in half lengthwise
3/4 carrot, julienned
3/4 cup shredded lettuce
6 eaches rice wrappers (6.5 inch diameter)
3 tablespoons chopped fresh basil
6 tablespoons hoisin sauce
water as needed

Directions

Step 1 Bring a medium saucepan of water to boil. Remove from heat. Place rice vermicelli in boiling water, remove from heat, and let soak three to five minutes, until soft. Drain, and rinse with cool water.

Step 2 Fill a huge bowl with warm water. Dip one rice wrapper in the warm water for 1 second to soften. Lay wrapper flat, and place desired levels of noodles, shrimp, carrot, lettuce and basil in the guts. Roll the edges of the wrapper slightly inward. Beginning in the bottom edge of wrapper, tightly wrap the ingredients. Repeat with remaining ingredients.

Step 3 In a little bowl, mix the hoisin sauce with water until desired consistency has been attained. Heat the mixture for some seconds in the microwave.

Step 4 Serve the spring rolls with the warm dipping sauce.

Vietnamese salad with crunchy noodles

Servings: 10

Ingredients

2 long red chilli, finely chopped
1/2 cup caster sugar
1 chinese cabbage (wombok), finely shredded (a mandolin is ideal)
1 cup rice wine vinegar
2 carrots, finely shredded
2 cups mint leaves, roughly chopped
2 cups coriander leaves, roughly chopped
4 cups bean sprouts, picked
200 g fried egg noodles

Directions

Step 1 Combine chilli, rice wine vinegar and sugar in a saucepan with 1 tablespoon salt. Cook over medium heat, stirring to dissolve the sugar. Increase heat and simmer for 2-3 minutes to slightly reduce. Set aside to cool completely.

Step 2 Toss all the remaining ingredients together, then add the chilli dressing and toss to coat. Serve immediately.

Step 3 Combine chili, rice wine vinegar, and sugar in a saucepan with 1 tablespoon salt. Cook over medium heat, stirring to dissolve the sugar. Increase heat and simmer for 2-3 minutes to slightly reduce. Reserve to cool completely.

Step 4 Toss all of the remaining ingredients together, then add the chili dressing and toss to coat. Serve immediately.

Vietnamese Sandwich

Servings: 6

Ingredients

6 raw chop with refuse, 195 g; yields excluding refuses
boneless pork loin chops, cut 1/4 inch thick
6 (7 inch) french bread baguettes, split lengthwise
2 tablespoons mayonnaise, or to taste
6 tablespoons fresh lime juice
1 1/2 small red onions, sliced into rings
1 1/2 ounces chile sauce with garlic
1 1/2 medium cucumbers, peeled and sliced lengthwise
3 tablespoons chopped fresh cilantro
1 1/2 pinches salt and pepper to taste

Directions

Step 1 Preheat the oven's broiler. Place the pork chops on a broiling pan and set beneath the broiler. Cook for approximately five minutes, turning once, or until browned on each side.

Step 2 Open the French rolls and spread mayonnaise on the insides. Place among the cooked pork chops into each roll. Spread chile sauce on the meat. Sprinkle with just a little lime juice and top with slices of onion, cucumber, cilantro, salt and pepper. Finish with another quick drizzle of lime juice.

Spicy beef and noodle salad

Servings: 10

Ingredients

800 pieces g coles beef eye fillet
1/2 cup coles sweet chilli sauces
100 g vermicelli noodles
2 carrots, shredded
4 cups fresh coriander, leaves picked
2 spring onions, sliced diagonally
4 cups mint leaves
4 limes, finely grated zested and juiced
1/4 cup coles soy sauce
1/4 cup ginger, grated
2 tablespoons white sugar
1 1/2 tablespoons fish sauces
lime wedges, to serve
chilli flakes, to serve (optional)

Directions

Step 1 Preheat oven to 200C or 180C fan. Heat an ovenproof frying pan on high. Cook beef, turning for 2-3 mins, or until seared around. Transfer to oven and cook for 15 mins, for medium-rare, or until cooked to your liking. Pour sweet chilli sauce over beef, embracing coat. Cover loosely with foil and reserve to rest for 20 mins.

Step 2 Meanwhile, place noodles in a heatproof bowl. Cover with boiling water and soak, according to packet directions. Drain. Cut noodles into 6cm lengths.

Step 3 Thinly slice beef. Place noodles, carrot, mint, coriander, spring onions

and lime zest in a huge bowl. Mix together lime juice, soy, ginger, sugar, fish sauce and any pan juices from beef. Increase noodle mixture with sliced beef and toss to mix. Serve with lime wedges and top with chilli flakes, if using.

Vietnamese soup with fish balls

Servings: 10

Ingredients

1000 g snapper fillets, pin-boned, skinned
2 tablespoons garlic, thinly sliced
2 pieces cm ginger, finely grated
1 cup mint leaves, finely chopped
900 packets g fresh rice noodles (see note)
2 eggs
4 spring onions, cut into 5cm lengths
thinly sliced long red chilli (optional), to serve
1/4 cup peanut oil
2 red onions, finely chopped
1/4 cup garlic, crushed
4 pieces cm ginger, finely grated
4 cinnamon quills
10 star anise
200 g shiitake mushrooms, halved
1/4 cup caster sugar
251 125ml (1/2 cup) soy sauce
2 l chicken stock

Directions

Step 1 To create broth, heat oil in a sizable saucepan over high temperature. Add onion, garlic, ginger and spices, then cook, stirring occasionally, for five minutes or until onion is soft. Add remaining ingredients and bring to the boil. Reduce heat to medium. Simmer for ten minutes.

Step 2 Meanwhile, to create fish balls, process fish, garlic, ginger, and egg in a

food processor until combined. Transfer to a sizable bowl with mint. Season, then stir to mix. Roll heaped tablespoons of mixture into 20 balls.

Step 3 Carefully lower fish balls into broth. Increase heat to high and bring to the boil. Reduce heat to medium and simmer for 4 minutes. Add rice noodles and cook for an additional three minutes or until fish balls and noodles are cooked.

Step 4 Divide soup among bowls. Scatter with spring onions and sliced chilli, if using, to serve.

Vietnamese spicy meatball banh mi

Servings: 10

Ingredients

1000 g pork mince
2 stem lemongrass, pale section only, bruised, finely chopped
6 tablespoons sriracha chilli sauces, or to taste (see notes and tips)
2 teaspoons sea salt
8 green shallots, finely chopped
251 125g (1 /2 cup) kewpie mayonnaise (see notes)
1/4 cup hoisin sauce
2 tablespoons vegetable oil
8 long crusty bread rolls
fresh coriander sprigs, to serve
2 long fresh red chilli, thinly sliced
4 carrots, peeled, shredded
120 1/2 60ml (1 /4 cup) rice vinegar
110 1/2 55g (1 /4 cup) caster sugar

Directions

Step 1 For the quick-pickled carrot, combine carrot, vinegar and sugar in a bowl. Reserve, stirring occasionally, for 20 minutes to build up the flavours. Drain carrot.

Step 2 Meanwhile, combine the pork mince, lemongrass, shallot, sriracha and salt in a huge bowl. Use damp hands to roll heaped tablespoonfuls of the mixture into balls.

Step 3 Combine mayonnaise and hoisin sauce in a little bowl. Reserve until prepared to serve.

Step 4 Heat the oil in a huge non-stick frying pan over medium heat. Cook the meatballs, turning often, for five minutes or until browned and cooked through. Reserve on a plate lined with paper towel to drain.

Step 5 Split the bread rolls lengthways, without cutting completely. Generously spread both sides with hoisin mayo. Divide the carrot among the rolls and top with the meatballs, coriander sprigs and chilli. Serve the rest of the hoisin mayo privately.

Vietnamese Spring Rolls

Servings: 6

Ingredients

3/8 (6.75 ounce) package dried rice noodle
6 eaches rice wrappers (8.5 inch diameter)
6 medium (blank)s cooked medium shrimp, sliced in half lengthwise
1 cup bean sprouts
3/4 cup (blank)s fresh mint leaves
2 tablespoons fish sauces, or to taste
6 tablespoons cilantro leaves

Directions

Step 1 Place the rice noodles in a huge bowl of warm water until cooked, about quarter-hour. Drain and rinse with cool water. Fill a huge bowl with warm water, and soak the rice wrapper sheets individually until softened, but nonetheless rather firm; about 20 seconds. Place the sheets on a huge dish cloth, separate from one another. Place a mint leaf into the center of every wrapper. Place two shrimp halves over the mint leaf, top with a little couple of the noodles, and 5 to 6 bean sprouts. Season to taste with fish sauce, and garnish with cilantro leaves.

Step 2 Roll them, burrito style, by folding underneath of the wrapper over the completing the guts. Fold in the left and right sides, then roll the whole thing from you tightly.

Almost instant chicken pho

Servings: 10

Ingredients

- 60 g dried rice vermicelli noodles
- 2 massel chicken style stock cube, crumbled
- 2 green onions, thinly sliced
- 1 long red chilli, thinly sliced
- 1 1/3 cups shredded cooked chicken
- 4 pieces cm fresh ginger, cut into thin matchsticks
- 1 small star anise
- 1/2 lime
- 40 g baby spinach
- 40 g bean sprouts
- 3 tablespoons fresh coriander leaves
- 3 tablespoons fresh thai basil leaves

Directions

Step 1 Roughly split up noodles. Place noodles in a 3-cup-capacity glass jar with a lid. Top with a stock cube, onion, ginger, chili, and chicken. Place star anise and lime at the top. Secure lid. Refrigerate. Place spinach, sprouts, coriander, and basil in a snap-lock bag. Refrigerate.

Step 2 To put together: Remove lime from jar and reserve. Pour 2 cups boiling water into the jar. Stir until stock cube has dissolved. Secure lid. Are a symbol of three minutes or until heated through. Discard star anise. Stir in spinach mixture. Squeeze lime over soup. Serve.

Vietnamese Stir-Fry

Servings: 8

Ingredients

- 5 1/2 tablespoons olive oil
- 5 1/2 tablespoons garlic, minced
- 1 1/3 (1 inch) piece fresh ginger root, minced
- 5 1/2 tablespoons fish sauces
- 5 1/2 tablespoons reduced-sodium soy sauce
- 1 1/2 dashes sesame oil
- 2 2/3 pounds sirloin tip, thinly sliced
- 1 1/2 tablespoons vegetable oil
- 2 1/2 tablespoons garlic, minced
- 4 medium (4-1/8" long)s green onions, cut into 2 inch pieces
- 1 1/3 large onions, thinly sliced
- 2 2/3 cups frozen whole green beans, partially thawed
- 2/3 cup reduced-sodium beef broth
- 2 1/2 tablespoons lime juice
- 1 1/2 tablespoons chopped fresh mint
- 1 1/2 pinches red pepper flakes, or to taste
- 1 1/2 tablespoons chopped fresh thai basil
- 2/3 teaspoon ground black pepper
- 5 1/2 tablespoons chopped fresh cilantro

Directions

Step 1 Whisk together the essential olive oil, 4 cloves of garlic, ginger, fish sauce, soy sauce, and sesame oil in a bowl, and pour right into a resealable plastic bag. Add the beef sirloin tip, coat with the marinade, squeeze out excess

air, and seal the bag. Marinate in the refrigerator for 2 hours. Take away the beef sirloin tip from the marinade, and get rid of excess. Discard the rest of the marinade.

Step 2 Heat vegetable oil in a sizable skillet over medium-high heat and stir in the beef. Cook and stir before the beef are evenly browned, no longer pink. Place beef on a plate and reserve. Reduce heat to medium, adding more vegetable oil to the skillet if needed. Stir in 2 cloves of garlic, green onion, and onion; cook and stir before onion has softened and turned translucent about five minutes. Stir in green beans, beef broth, lime juice, basil, mint, red pepper flakes, and pepper. Return beef sirloin to skillet and toss to mix. Remove from heat and toss in cilantro.

Vietnamese Table Sauce

Servings: 10

Ingredients

3 1/2 tablespoons lime juice
1 1/2 tablespoons rice vinegar
2 1/2 teaspoons white sugar
3 1/2 tablespoons thai fish sauces
5/6 bird's eye chile, minced
2
1/2 teaspoons garlic, minced

Directions

Step 1 Mix lime juice, fish sauce, vinegar, sugar, bird's eye chile, and garlic together in a bowl until sugar dissolves. Serve sauce in a little bowl.

Vietnamese turkey pancakes

Servings: 10

Ingredients

120 1/2 60ml (1/4 cup) fish sauces
120 1/2 60ml (1/4 cup) lime juice
3 tablespoons coconut sugar
2 long fresh red chilli, finely chopped
1/4 cup water
2 teaspoons finely grated lime rinds
2 small garlic cloves, crushed
560 280g (2 cups) leftover shredded cooked turkey or chicken
4 green shallots, thinly sliced diagonally
2 baby butter lettuce
2 cups fresh herbs (fresh coriander and mint leaves)
240 g bean sprouts
2 large carrots, peeled, cut into matchsticks
350 175g (1 cup) white rice flour
1/4 cup gluten-free cornflour
1 tablespoon turmeric
1/2 teaspoon cooking salt
800 cans ml coconut milk
625 1/2 310ml (1 1/4 cups) iced water

Directions

Step 1 For pancakes, combine dry ingredients in a sizable bowl. Make a well at the heart. Add coconut milk and 1 cup water. Whisk until smooth. Cover batter and place in fridge for one hour to rest.

Step 2 Combine the fish sauce, lime juice, water, sugar, chilli, lime rind and garlic in a little bowl.

Step 3 Place the turkey and shallots in a bowl. Stir in 2 tablespoons fish sauce mixture.

Step 4 Heat a 22cm (base measurement) non-stick frying pan over medium-high heat. Brush with coconut oil to grease. Stir remaining water into the batter. Add 1/2 cup batter to pan and tilt to coat base. Cook for 4-5 minutes or until underside is golden. Transfer to a plate. Cover with a tea towel. Repeat to create 8 pancakes altogether.

Fill the pancakes with lettuce, turkey mixture, herbs, sprouts, and carrot. Drizzle with the dressing.

Vietnamese-style chicken rolls

Servings: 10

Ingredients

- 24 bake-at-home dinner rolls
- 2 chicken breasts
- 4 carrots, peeled
- 2 lebanese cucumbers
- 2/3 cup mint leaves, chopped
- lime wedges, to serve
- 2 tablespoons fish sauces
- 2/3 cup coriander leaves
- 1/4 cup lime juice
- 1 1/2 tablespoons rice wine vinegar
- 3 tablespoons sweet chilli sauces

Directions

Step 1 Bake the rolls following packet directions. Cool.

Step 2 Meanwhile, to help make the dressing, shake the fish sauce, lime juice, vinegar and sweet chilli sauce in a little screw-top jar until well combined.

Step 3 Finely shred the chicken. Halve the carrot and cucumber crossways, then cut lengthways into thin matchsticks.

Step 4 Combine the chicken, cucumber, carrot, mint and coriander in a huge bowl. Drizzle over dressing and toss to mix.

Step 5 Split rolls lengthways along the very best (don't cut completely). Open out gently and fill with chicken mixture. Place rolls on a platter. Serve with lime wedges.

Vietnamese-style chicken salad

Servings: 10

Ingredients

- 4 cups coriander
- 1 cup lemongrass, roughly chopped
- 4 cups mint
- 3 cups celery, finely sliced diagonally
- 4 medium chicken breasts fillets, skin off, from the deli
- 4 small carrots, julienned (or coarsely grated)
- 2 cups bean sprouts
- 1 red oak lettuce, leaves washed and dried
- 2/3 cup unsalted roasted peanuts, roughly chopped
- 1/2 cup fried shallots
- 4 tbsp lime juice
- 3 tbsp fish sauces
- 3 tbsp caster sugar
- 2 small red chilli, seeded and finely chopped
- 2 tablespoons garlic, small, crushed

Directions

Step 1 Place dressing ingredients in a little screw-top jar, seal tightly and shake to mix. Set aside.

Step 2 Pick coriander and mint leaves, and wash and dry thoroughly. Combine herbs in a sizable bowl with celery, carrot, bean sprouts and chicken. Toss with dressing.

Step 3 Half fill a sizable saucepan with water. The cut is due to coriander and rinses well. Add stems to pan with lemongrass and reserve leaves. Cover and

bring to a simmer. Add chicken and go back to simmer. Cook, partially covered, for 15 mins. Transfer chicken to a plate and cool slightly, then pull apart into long shreds. Refrigerate until cool.

Step 4 Shred lettuce leaves and arrange on serving plates. Top with salad mixture and sprinkle with peanuts and fried shallots.

Vietnamese-style mango and prawn no-cook salad

Servings: 10

Ingredients

2 baby wombok (chinese cabbage), finely shredded
2 just-ripe mangos, stoned, peeled, thinly sliced
2 lebanese cucumbers, halved lengthways, thinly sliced diagonally
2 carrots, peeled, cut into long matchsticks
2 kg cooked prawns, peeled leaving tails intact, deveined
2 cups (80g) bean sprouts
2 red onions, very thinly sliced
2 cups mint leaves
2 cups coriander leaves
2/3 cup (45g) salted peanuts, toasted, coarsely chopped
2/3 cup lime juice
2 tablespoons fish sauces
2 tablespoons brown sugar
6 cm-piece ginger, cut into matchsticks
2 red birdseye chilli, seeded, finely chopped (optional)
1 teaspoon sesame oil

Directions

Step 1 Arrange wombok, mango, prawns, cucumber, carrot, bean sprouts, onion, mint, and coriander on a serving platter.

Step 2 To help make the lime and ginger dressing, combine the lime juice, fish sauce, sugar, ginger, chili, if using, and sesame oil in a screw-top jar. Shake until

well combined. Drizzle over salad. Sprinkle with peanut.

Vietnamese-style meatball sandwich

Servings: 10

Ingredients

1000 g lean beef mince
1/4 cup garlic, crushed
2 tablespoons sriracha chilli sauces (optional)
4 cups coriander, root and stems finely chopped
2 carrots, peeled lengthways into ribbons
2 tablespoons white vinegar
2 tablespoons sunflower oil
1 teaspoon salt
2 cucumbers, sliced lengthways into long batons
4 roma tomatoes, sliced
sprig coriander , to serve
8 long bread rolls, split along the top
sriracha chilli sauce, to serve

Directions

Step 1 Place the beef mince, garlic, sriracha, and coriander root and stems in a huge bowl with ½ teaspoon salt and mix to mix, using clean hands. Roll a heaped tablespoon of mince mixture right into a meatball. Repeat to create 16 meatballs.

Step 2 Place 3-4 meatballs per skewer, brush with oil and cook on a BBQ, grill pan or large non stick fry-pan over medium heat until cooked through.

Step 3 To pickle carrot, place carrot ribbons in a bowl with vinegar and salt and toss to mix, leave to pickle for ten minutes, then drain.

Step 4 Place just a little salad and coriander in each roll, top with meatballs and drizzle with sauce to serve.

Vietnamese-style pork sausage and salad rolls

Servings: 10

Ingredients

- 1/2 cup sweet chilli sauces
- 1 1/2 tablespoons fish sauces
- 1/2 cup lime juice
- 12 long crusty rolls
- 4 cups shredded iceberg lettuce
- 1000 g thick pork sausages
- 2 small carrots, coarsely grated
- 2 lebanese cucumbers, halved, seeded, thinly sliced
- 1 cup small fresh coriander sprigs

Directions

Step 1 Combine sweet chili sauce, fish sauce, and lime juice in a bowl.

Step 2 Heat a sizable non-stick frying pan over medium heat. Add sausages. Cook, turning, for 12 to a quarter-hour or until browned around and cooked through. Transfer to a board. Slice diagonally. Add sausage to sauce mixture in bowl, embracing coat. Reserve for 5 minutes to permit flavours to develop.

Step 3 Cut a slit in each roll, being careful never to slice the whole way through. Divide lettuce between rolls. Top with sausage mixture, carrot and cucumber. Drizzle with remaining sauce mixture. Sprinkle with coriander. Serve.

Vietnamese-style rice noodles with prawns

Servings: 10

Ingredients

2 tablespoons olive oil
760 g raw bananas prawns, peeled and devined
2 jalapeno chilli, finely diced
360 g chang's dried rice noodles
2 medium carrots, peeled, cut in half lengthways, and then sliced diagonally (5mm thick)
2/3 cup fresh mint leaves, coarsely chopped, loosley packed
1/4 cup roasted salted peanuts, finely chopped
1/2 cup coles brand smooth peanut butter
2 tablespoons fountain soy sauces, plus 1 teaspoon extra
1/4 cup water
1/2 cup classic asian rice wine vinegar
4 spring onions, thinly sliced
1/4 cup olive oils, extra
2 tablespoons coles brand brown sugar
6 garlic cloves crushed
2 cups buk choy, cored and thinly shredded

Directions

Step 1 To help make the dressing, in a medium bowl, whisk peanut butter and soy sauce until blended and creamy. Whisk in the water then vinegar, spring onions, oil, sugar and garlic and whisk until completely combined. Cover and refrigerate until prepared to serve. Note: If time allows, make dressing your day before and keep refrigerated.

Step 2 To cook the prawns and vegetables, heat a sizable heavy-based frying pan

over high temperature. Add oil, then add prawns within a layer and cook, without stirring, for 1 min. Stir in buk choy, carrot and chilli, and season with salt and pepper. Cook for 2 mins, or until prawns are opaque and vegetables just tender. Transfer mixture to a big, wide bowl and reserve to cool completely, stirring often to permit the steam to dissipate.

Step 3 Meanwhile, cook noodles according to packet directions, stirring often, until tender but nonetheless firm to the bite. Drain noodles then rinse under cool water until cold. Drain well.

Step 4 To serve, add noodles, mint and dressing to the cooled prawn and vegetable mixture and toss to coat with dressing. Season to taste with salt. Divide between four wide bowls. Sprinkle with peanuts and serve.

Warm Vietnamese chicken salad

Servings: 10

Ingredients

- 1 1/3 cups salt-reduced gluten-free soy sauce
- 2 tablespoons fresh lime juice
- 2 teaspoons brown sugar
- 2 teaspoons extra virgin olive oil
- 1000 g lilydale free range chicken mince
- 1 1/2 tablespoons finely grated fresh ginger
- 500 g pkt fresh sweet potato noodles
- 2 long fresh red chilli, finely chopped
- 2 tablespoons chopped fresh coriander root
- 400 g snow peas, sliced
- 2 red onions, thinly sliced
- 500 g cherry tomatoes, halved
- 1/4 cup chopped fresh coriander leaves
- 200 g mixed salad leaves

Directions

Step 1 Combine the soy sauce, lime juice, and sugar in a little bowl. Microwave the sweet potato noodles following packet directions.

Step 2 Heat oil in a huge wok over high temperature. Stir-fry chicken, stirring with a wooden spoon to split up any lumps, for five minutes or until browned. Add ginger, chilli and coriander root. Stir-fry for an additional 1-2 minutes or until aromatic. Remove from heat.

Step 3 Add snow pea, onion, tomato, coriander leaves, sweet potato noodles and soy sauce mixture. Gently toss to mix. Divide salad leaves among serving plates. Top with the warm chicken mixture.

Warm Vietnamese lemongrass chicken salad

Servings: 10

Ingredients

1/4 cup caster sugar
1 cup rice wine vinegar
2 large carrots, cut into matchsticks
400 g dried thin rice stick noodles
2 lemongrass stalk (white part only), finely chopped
4 garlic cloves, finely chopped
1000 g chicken stir-fry strips
3 tablespoons fish sauces
2 teaspoons caster sugar, extra
pinch of ground white pepper
2 tablespoons peanut oil
1 butter lettuce, leaves torn
2 lebanese cucumbers, sliced
1 cup fresh coriander leaves
1 cup fresh mint leaves
shallot, fried, to serve
unsalted roasted peanuts, chopped, to serve
2 garlic cloves, finely chopped
2 long red chilli, thinly sliced
2/3 cup caster sugar
1/2 cup fish sauces
1/4 cup lime juice

Directions

Step 1 Place sugar and vinegar in a little bowl. Stir until sugar dissolves. Add carrot. Stir to mix.

Step 2 Make Chilli Dressing: Place garlic, chilli, sugar, fish sauce, lime juice and 1/2 cup water in a little bowl. Stir until sugar dissolves.

Step 3 Cook noodles following packet directions. Drain. Refresh under cool water. Drain.

Step 4 Place chicken, lemongrass, garlic, fish sauce, extra sugar and white pepper in a glass or ceramic bowl. Toss to coat.

Step 5 Heat a wok over medium-high heat. Add oil. Swirl to coat. Stir-fry chicken, in 2 batches, for 2-3 three minutes, or until browned and cooked through. Transfer to a bowl. Cover to keep warm.

Step 6 Drain carrot mixture. Divide noodles among serving bowls. Top with lettuce, cucumber, chicken, carrot, coriander and mint. Sprinkle with fried shallots and peanuts. Drizzle with Chilli Dressing. Serve.

Vietnamese choy sum and noodle salad

Servings: 10

Ingredients

100 g dried vermicelli noodles
8 cups baby choy sum, trimmed, leaves and stems separated
2 teaspoons vegetable oil
2 large carrots
1 cup fresh mint leaves
4 eggs, lightly beaten
1 cup fresh coriander sprigs, leaves picked, stems finely chopped
1/2 cup finely chopped roasted salted peanuts
3 tablespoons lemon juice
3 tablespoons fish sauces
1 tablespoon sambal oelek
1 tablespoon caster sugar

Directions

Step 1 Place noodles in a heatproof bowl. Cover with boiling water. Are a symbol of five minutes or until tender, adding choy sum stems during last 2 minutes. Utilizing a fork, separate noodles. Drain. Refresh under cool water. Drain well.

Step 2 Heat a wok over high temperature. Add oil. Swirl to coat. Add egg, swirling wok so egg covers base. Cook for one to two 2 minutes or until set. Slide onto a board.

Step 3 Make Dressing: Combine all ingredients and 3 teaspoons water in a screw-top jar. Secure lid. Shake until sugar has dissolved.

Step 4 Roll-up omelette. Thinly slice. Utilizing a julienne peeler, cut carrot into

long, thin strips. Place noodle mixture, choy sum leaves, carrot, mint and coriander in a sizable serving bowl. Gently toss to mix. Top with sliced omelette. Drizzle with dressing and sprinkle with peanuts. Serve.

Vietnamese Lemongrass Beef and Noodles

Servings: 6

Ingredients

- 1 1/2 (8-ounce) packages rice vermicelli noodles
- 1/2 cup minced lemongrass
- 3 tablespoons soy-based liquid seasonings (such as maggi®)
- 1 1/2 tablespoons brown sugar
- 4 1/2 tablespoons garlic, minced
- 1 1/2 tablespoons dry sherry
- 1 1/2 pounds flank steak, thinly sliced
- 3 tablespoons warm water, or more as needed
- 3 tablespoons white sugar
- 3/4 medium lemon, juiced
- 6 tablespoons fish sauces
- 3 eaches fresh red thai chile peppers, minced
- 3 tablespoons garlic, finely minced
- 3 cups thai basil leaves, chopped, or to taste
- 3 cups cilantro, chopped, or to taste
- 1 1/2 cups fresh bean sprouts, or to taste

Directions

Step 1 Bring a sizable pot of water to a boil. Add vermicelli noodles and cook until softened, 12 minutes. Drain noodles and rinse with cool water, stirring to split up the noodles. Reserve.

Step 2 Combine lemongrass, soy-based seasoning, sherry, brown sugar, and garlic in a bowl. Marinate flank steak in mixture, tossing evenly, and let sit for thirty minutes.

Step 3 Meanwhile, make sweetened fish sauce. Pour hot water into a little bowl; add sugar and lemon juice. Stir until sugar is dissolved. Stir in fish sauce, Thai peppers, and garlic. Adapt to taste. Set aside.

Step 4 Heat a sizable skillet over medium-high heat. Cook sliced flank steak until firm but slightly pink in the guts, 5 to 6 minutes per side. Arrange cooked vermicelli noodles in bowls for serving. Place steak at the top and garnish with Thai basil leaves, cilantro, and bean sprouts. Pour sweetened fish sauce outrageous.

Day After Thanksgiving Turkey

Servings: 8

Ingredients

- 2 whole cardamom pod
- 4 eaches whole cloves
- 2 teaspoons fennel seeds
- 1 1/2 tablespoons coriander seed
- 2 star anise pod
- 2 (2 inch) piece fresh ginger, peeled and smashed
- 1 onion, peeled
- 2 turkey carcass
- 16 cups water, or more as needed
- 2 (16-ounce) packages dried flat rice noodles
- 1/2 cup fish sauces
- 2 pinches salt to taste
- 2 cups shredded leftover cooked turkeys
- 2 tablespoons shredded fresh basil leaves
- 2 tablespoons chopped fresh cilantro
- 1/2 onion, thinly sliced
- 2 limes, cut into wedges
- 2 tablespoons chile-garlic sauces (such as sriracha®), or to taste

Directions

Step 1 Toast the cardamom pod, cloves, star anise, fennel, and coriander in a little skillet over medium-low heat until fragrant, 5 to 7 minutes. Place the spices onto the guts of a 8 inch square little bit of cheesecloth. Gather together the edges of the cheesecloth, and tie with kitchen twine to secure. Sear both sides of

the ginger and 1/2 onion in the same skillet until lightly charred, about three minutes on each side.

Step 2 Place the turkey carcass, water, sachet, ginger, and onion in a sizable pot over medium-high heat. Bring to a boil, then reduce to a simmer. Simmer for 2 hours.

Step 3 Fill a sizable pot with lightly salted water and bring to a rolling boil over high temperature. After the water is boiling, stir in the rice noodles, and go back to a boil. Cook the noodles uncovered, stirring occasionally, before noodles have cooked through, but continues to be firm to the bite, 4 to five minutes. Drain well in a colander over the sink.

Step 4 Take away the carcass, sachet, ginger, and onion from the soup. Strain the soup to eliminate any meat that may have fallen off the bones, if necessary. Season with fish sauce and salt. Divide the rice noodles and turkey meat evenly into 4 large bowls. Scatter the basil, cilantro, and sliced onion at the top. Ladle the soup at the top. Serve with a wedge of lime and hot sauce.

Vietnamese limeade

Servings: 10

Ingredients

1/2 cup lime juice (see tip)
2 cups ice cubes
1/2 cup caster sugar
3 cups soda water, chilled

Directions

Step 1 Divide sugar between two 1 1/2 cup-capacity chilled glasses. Top with lime juice. Utilizing a metal spoon, stir to mix.

Step 2 Place ice in a snap-lock bag. Wrap in a tea towel. Utilizing a rolling pin, gently crush. Divide between glasses. Stir to mix. Top with soda water. Serve.