

RECIPES

Cucumber and Carrot Vermicelli with Crispy Shallots

USER RATINGS



SERVINGS: 4

Ingredients

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8 oz. rice vermicelli noodles

3 tablespoons vegetable oil, divided

1 large shallot, thinly sliced into rings

Kosher salt

6 scallions, thinly sliced

1 1/2 tablespoons finely chopped garlic

1 1/2 tablespoons finely chopped ginger

1/4 cup reduced-sodium soy sauce

1/4 cup fresh lime juice

2 tablespoons unseasoned rice vinegar

1 tablespoon honey

1 tablespoon toasted sesame oil

1 cucumber, halved lengthwise, seeded, sliced

1 large carrot, peeled, grated

1/2 cup chopped fresh cilantro

1/2 cup chopped fresh mint

Preparation

Place noodles in a large bowl and add boiling water to cover. Let noodles soak until tender but not mushy, 5–10 minutes; drain. Rinse under cold water, drain well, and transfer to a large bowl. Cook vermicelli in a large pot of boiling water according to

package instructions; drain and rinse with cold water. Drain well and transfer to a large bowl.

Heat 2 Tbsp. oil in a medium skillet over medium-high heat; add shallot and cook, stirring, until brown and crisp, about 3 minutes. Using a slotted spoon, transfer shallot to a paper towel-lined plate and season with salt.

Wipe out skillet and heat remaining 1 Tbsp. oil over medium-high heat. Add scallions, garlic, and ginger and cook until fragrant, about 30 seconds. Transfer to a large bowl and let cool slightly.

Add soy sauce, lime juice, vinegar, honey, and sesame oil to scallion mixture; whisk to combine. Add vermicelli, cucumber, carrot, cilantro, and mint and toss to coat. Serve with [Vietnamese Fried Chicken Thighs \(click for recipe\)](#).