

Pad Prieu Wan Goong

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Preparation: Less than 15 minutes
Cooking: Less than 15 minutes
Serves: 4
Cuisine: Asian
Meal: Salad
Season: Summer



This is a summer, tone-down version of the original Thai dish.
If you change shrimp for cheese or soja protein it will be vegetarian or vegan.

Notes

- ** You can ignore the vinegar or use lemon juice instead.
- ** Fish sauce can be swapped with Worcestershire or similar strong flavoured sauce.
- ** If you want it hotter, you can add Tabasco.

Salad

200 g	Shrimps	1	Lettuce
1	Onion	½	Green Bell Pepper
½ kg	Tomatoes, medium	1	Cucumber

Seasoning

1 tbsp	Fish sauce	Salt and pepper
1 glass	Water	Oil
½	Lime	Cilantro
1 tbsp	Tomato paste	Garlic
1 tbsp	Vinegar	

Directions

1. Combine the seasoning ingredients, stir together, then set aside.

2. Pat the shrimp dry with paper towels.
3. Heat a wok with a bit of oil and garlic. Stir-fry with the shrimp.
4. Prepare the salad. Add the shrimp with its garlic. Mix well.
5. Serve garnished with the seasoning and, if you like, some plain rice (cold or slightly warm).