

## Charzanto (Glass Noodle Salad)

Serves 6



### Ingredients

- 200 g glass noodles (vermicelli rice noodles)
- 10 g dried black and white mushrooms (wood ear mushrooms)
- 1 large carrot, coarsely grated or julienned
- 2 sticks celery, thinly sliced diagonally
- 1 large tomato, cut into 16 wedges
- ½ small bunch fresh parsley, leaves plucked from the stem
- 3 cloves of garlic, peeled and crushed
- 1 red onion, thinly sliced
- 2 tbsp fish sauce
- 2 tbsp lime juice (or lemon)
- 1 red chilli, thinly sliced
- Salt to taste

### Instructions

- Wash hands thoroughly.
- Put the glass noodles in a bowl and cover with cold water. Let them sit for about 10 minutes.
- Put the dried mushrooms in a bowl and cover with cold water. Let them sit for about 10 minutes.
- In the meantime, bring a large pot of water to boil and add a pinch of salt. Once boiling, add glass noodles and cook for 2 to 3 minutes, then rinse glass noodles in cold water.
- Cut the glass noodles into smaller pieces with your kitchen scissors.
- Take mushrooms from soaking water and add them to the pot of boiling water. Cook for 2 to 3 minutes, drain and rinse in cold water.
- Place noodles and mushrooms in large bowl. Add the carrot, celery, red onion and parsley. Put aside.
- In a small bowl, mix lime juice, fish sauce, garlic and red chilli and salt to taste.
- Combine all ingredients including the dressing and mix well.
- Sprinkle with fried shallots and crushed peanuts and serve.

### Variations on this recipe:

- Add cooked prawns, chicken or beef
- Substitute parsley for coriander
- Add fried tofu or tempeh instead for a vegan glass noodle salad
- Use coconut aminos or soy sauce instead of fish sauce