

# Rice Noodle Salad with Grilled Shrimp and Coconut-Lime Dressing

6 Tbsp	Unsweetened coconut whole milk
3 Tbsp	Fresh lime juice
5 Tsp	Fish sauce
1 Tbsp	Finely grated shallot
1 Tbsp	Light brown sugar
¼ Cup	Canola oil
8 oz	Dried rice stick noodles
1 lb	Medium shrimp, peeled, deveined and grilled
1	English cucumber, very thinly sliced
2 Cups	Watercress
1 Cup	Fresh cilantro
1	Thai Chile or other hot pepper, very thinly sliced
¼ Cup	Crushed salted, roasted peanuts
	Sea salt

Place coconut milk, lime juice, fish sauce, shallot, and brown sugar in a small bowl and whisk until smooth. Gradually add oil, whisking constantly until emulsified; set aside.

Cook noodles in a large saucepan of boiling salted water according to package instructions until tender. Drain the noodles; rinse under cold water, then drain again.

Toss noodles, grilled shrimp, cucumber, watercress, and cilantro in a large bowl with three-quarters of the dressing. Add salt to season. Top with chile slices and peanuts and drizzle remaining dressing.

Chill salad and serve cold. Serves 6-8.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Amanda Dew Manning