

Less than 45 minutes

Serves 4

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Ingredients:

- 1½ Tbsp (23ml) fish sauce
- 1½ Tbsp (23ml) light soy sauce
- 1½ Tbsp (23ml) light or white wine vinegar
- 1½ Tbsp (23ml) honey
- 1 tsp (5 ml) sesame oil
- 1 Tbsp (15ml) ginger, chopped
- 2 long cucumbers
- Handful coriander leaves
- 1 small pawpaw, peeled and sliced
- 1 packet (20g) pea shoots
- 300g prawn tails, cooked and peeled
- Handful roasted and salted peanuts, roughly chopped

Method

1. For dressing, whisk fish sauce, soy sauce, vinegar, honey and sesame oil together and add ginger.
2. Halve cucumbers and scoop out the seeds.
3. Using a potato peeler, shave cucumber into long, flat ribbons.
4. Lay ribbons on top of each other, slice into noodle-like strips and toss in a bowl.
5. Add coriander, pawpaw, pea shoots, prawn tails and peanuts.
6. Drizzle with dressing and serve immediately.

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