



Thai Green Curry with vermicelli salad

Linda McCartney Thai Green Curry is equally delicious with your choice of rice, noodles, potato, stir fried vegetables or a spicy thai style salad.

Break 100g vermicelli into short lengths, cover with cold water and soak for 5 mins. Crush 1 clove of garlic with $\frac{1}{2}$ small red chilli. Slice another garlic clove and brown in a little oil. Blanch the vermicelli for a few seconds in boiling water and drain. Put the vermicelli in a bowl with the ground chilli/garlic and the garlicky oil. Add 1 celery stick, chopped; $\frac{1}{2}$ red onion, finely chopped; 2 spring onions, chopped; 1 carrot grated; 10g cashew nuts and 1 tbsp raisins. Sprinkle with 2tbsp lemon juice, 2 tbsp soy sauce and 2tbsp sugar. Toss well & serve.

Maybe you added your own little twist to this idea or you've other delicious recipes to share – we'd love to hear them at www.LindaMcCartneyfoods.co.uk/aplacetoshare