

## Thai Mixed Vegetable Salad Recipe (yam yai)

### Ingredients:

4 in long white daikon radish, shredded  
1 teaspoon salt  
100 g bean sprouts, straggly tails removed  
1 small cucumber, skin left on, seeds removed, flesh julienne  
30 g transparent (bean thread) noodles, soaked in hot water to soften,  
cut in 2 in lengths  
3 pieces dried wood ear fungus, soaked in hot water to soften, hard portions  
discarded, cut in bite-sized pieces  
200 g boneless cooked chicken breast, shredded  
200 g cooked lean pork, thinly sliced  
200 g cooked small shrimps, peeled and de-veined  
2 hard-boiled eggs, peeled and sliced  
½ cup loosely packed mint leaves, washed and drained

### Sauce:

60 ml fish sauce  
1½ tablespoons calamansi or lemon juice  
1 teaspoons sugar  
1 teaspoon finely minced or crushed garlic  
1-2 teaspoons crushed dried chili flakes

### Method:

Put the long white radish in a small bowl, sprinkle with salt and mix well with your fingers. Stand for 15 minutes, rinse, drain and squeeze. Scatter the bean sprouts in a wide serving bowl and spread radish on top. Add cucumber, noodles, wood ear fungus, chicken, pork, and shrimps, scattering evenly. Arrange eggs slices on top and scatter with mint. (If preparing in advance, cover with plastic wrap and refrigerate)

To make the sauce, combine the fish sauce, calamansi juice, sugar, garlic and chili in a small bowl, stirring to dissolve sugar. Just before serving, pour over the prepared salad and toss.

**Note:** You could also add 3 to 4 sliced water chestnuts or ½ cup grated yam bean (jicama) to the salad. For a more decorative appearance, try using eight to twelve hard-boiled quail eggs, left whole, instead of hen eggs.

This salad is great for buffets (you may want to double the amounts), and as an accompaniment to barbecued poultry or fish.