

Thai Salad with Chinese Sausage Recipe

Ingredients: Serves 4

5 Chinese sausages
1 small cucumber, sliced
2 shallots, peeled and shredded
1 slice ginger, shredded
3 stalks coriander, cut into short lengths
1 head lettuce

Seasonings:

2 tablespoons Thai fish sauce (nam pla)
2 tablespoons lime juice
1 tablespoon sugar
8 bird's eye chili, chopped

Method:

Clean Chinese sausages. Heat a little oil in wok, shallow fry Chinese sausages over low heat until fragrant. Cut into thin slices. Clean lettuce and arrange in plate. Mix cucumber, brown onion, ginger, coriander, Chinese sausages and seasonings in a mixing bowl. Top up on lettuce leaves. Dish out to serve.

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