

Vietnamese Vegetable Platter

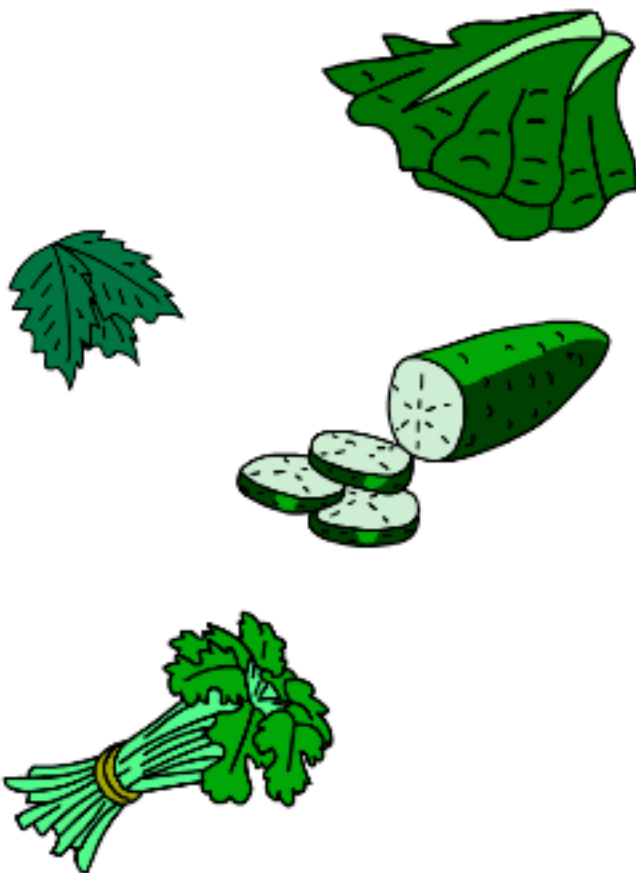
Ingredients:

2 cups Boston lettuce leaves

1 cup fresh mint leaves

1 cup cucumber slices

1 cup Chinese parsley



Directions:

Peel the cucumber and cut it in half lengthwise. Then take each half of your cucumber and slice it into thin half circles.

Tear lettuce and pile it in the center of your plate.

Decorate your dish with the mint, parsley, and cucumber.

Place this dish on your table for all your guests to share.

This recipe serves 6-8 people.

Vietnamese Smoothies or Fruit Shakes

Ingredients:



1/2 ripe mango, ripe avocado, or ripe papaya

1/4 cup sweetened condensed milk



2 cups ice



1 tablespoon of sugar



Directions:

Peel, pit, and cut fruit into chunks.

Put cut up fruit, milk and ice in a blender or food processor.

Mix or pulse until blended.

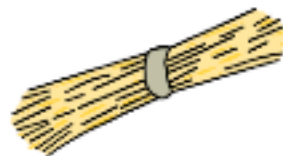
Add sugar and taste.

This recipe makes two shakes.

Vietnamese Chicken Soup

Ingredients:

6 cups chicken broth
1/2 chicken breast
1 clove garlic, minced
2 cups carrots, thinly sliced
2 cups celery stalks, thinly sliced
1/8 package of twisted vermicelli
4 green onions, thinly sliced
1 cup snow peas, chopped
1/8 teaspoon of soy sauce
1/8 teaspoon of ginger
salt and pepper



Directions:

Boil chicken broth in a saucepan.
Add chicken, garlic, carrots, celery, and vermicelli.
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Add chicken, garlic, carrots, celery, and vermicelli.
Cook on low for ten minutes. Don't forget to stir soup.
Add onions, snow peas, and ginger.
Cook for two more minutes.
Add soy sauce, and a little salt and pepper.
This recipe serves four people.