

## Thai Seafood Salad Recipe

(*Yam Talay*)

**THAI**food

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### Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

### Ingredients:

150g Crab Meat  
150g Squid  
50g Mussels (meat only)  
100g Prawns (washed and peeled)  
3 Tablespoons Fish Sauce  
5 Tablespoons Lime Juice  
1 Tablespoon Palm Sugar  
10 small red or green chillies  
3 Stalks Fresh Lemongrass (lower third thinly sliced)  
4 Thai Spring Onions (cut into 1 inch pieces)  
50g Chinese Chives



**Preparing Time:** 15 to 20 minutes.

### Method:

1. Boil some water in a large pan. Cook the seafood (each one separately), mix them together and set aside in a large bowl.
2. Add the fish sauce, lime juice, palm sugar and chillies to the seafood and stir them all well together.
3. Finally add the lemongrass, spring onions and Chinese chives and mix well again.
4. Serve immediately.