

Honey Soy Noodle Salad

Serves: 4

Prep time: 20 minutes

Cook time: 1 minute



1½ serves per portion

Ingredients

Salad:

220g shelf fresh noodles, Hokkien or Singapore

1 carrot, grated

½ spring onion, sliced

½ cucumber, sliced

¼ red cabbage, shredded

1 teaspoon sesame seeds

Dressing:

1 tablespoon honey

1 tablespoon soy sauce, salt reduced

½ teaspoon sesame oil

Method

PLACE noodles in large bowl. Cover with boiling water for 1 minute, then drain and refresh in running cold water. Set aside.

ADD carrot, spring onion, cucumber and cabbage to noodles. Gently toss to combine.

COMBINE all dressing ingredients in screw top jar, shake well.

POUR dressing over noodle mix and sprinkle sesame seeds on top.



Everyday Food

Recipe courtesy of the Country Kitchens team