

Honey Soy Noodle Salad

Serves: 6

Prep time: 20 minutes

Cook time: 0 minutes



1 ½ serves per portion

Ingredients

440g Hokkien or Singapore shelf-stable noodles

1 carrot, grated or julienned

2 spring onions, thinly sliced

½ cucumber, sliced into crescents

¼ red cabbage, finely shredded

1 cup bean sprouts

Juice of half a lime

1 tablespoon honey

1 tablespoon soy sauce, salt reduced

½ teaspoon sesame oil

1 teaspoon sesame seeds

Coriander, leaves only (optional)



Everyday Food

Method

PLACE noodles in large bowl. Cover with boiling water for 1 minute, then drain and refresh under running cold water. Drain again and put back in bowl.

ADD carrot, spring onion, cucumber, cabbage and bean sprouts to bowl and mix gently.

COMBINE lime juice, honey, soy sauce and sesame oil in a screw top jar and shake well.

POUR dressing over salad and toss gently.

SPRINKLE sesame seeds and coriander on top and serve.

Recipe courtesy of the Country Kitchens team