

## CRUNCHY NOODLE SALAD

### Equipment

Sharp knife

chopping board

Measuring spoons

measuring cups

Large bowl

small bowl

### Ingredients:

$\frac{1}{2}$  -1 Chinese cabbage,  $\frac{1}{4}$  savoy cabbage or buk choy (shredded finely)

6 green (spring) onion (chopped 5mm length)

100g lightly roasted slivered almonds or pinenuts (**We will substitute with sunflower seeds or pepitas as we are a "no nut" school.**)

1 pkt Chang's Fried Noodles 100g

### Dressing:

$\frac{1}{4}$  cup white vinegar

1/4 cup castor sugar

1 tblsp soy sauce

2 tsp sesame oil

$\frac{1}{2}$  cup olive oil

### Method

1. Whisk all the ingredients of the dressing in a bowl. Stir well until sugar is dissolved.
2. Combine the buk choy, chopped green onions and seeds in a salad bowl.
3. Add dressing and mix well. Just before serving add the noodles and toss thoroughly.