ASIAN NOODLE SALAD
with red chilli and ginger dressing

INGREDIENTS

200G BUCKWHEAT SOBA NOODLES COOKED or Rice noodles
WHITE AND RED CABBAGE - FINELY SHREDDED
RADISHES- THINLY SLICED
BABY CUCUMBERS - USE VEGETABLE PEELER
1/2 CUP CORIANDER (CILANTRO) LEAVES
RIBBON CARROTS - USE VEGETABLE PEELER
ZUCCHINI RIBBONS - USE VEGETABLE PEELER

RED CHILLI DRESSING

2 LONG RED CHILLIES, ROUGHLY CHOPPED
2 TABLESPOONS LIME JUICE
1 TABLESPOON HONEY
1 TABLESPOON GRAPE SEED OIL
1 TABLESPOON SOY SAUCE
1/2 teaspoon finely grated ginger

METHOD

1. Place cooked noodles, and all vegetables into a large bowl.
2. Pour dressing and mix gently.
3. Garnish with chopped coriander and Vietnamese mint