CRUNCHY NOODLE SALAD

Equipment
Sharp knife  
Measuring spoons  
Large bowl  
chopping board  
measuring cups  
small bowl

Ingredients:

½ -1 Chinese cabbage, ⅛ savoy cabbage or buk choy (shredded finely)
6 green (spring) onion (chopped 5mm length)
100g lightly roasted slivered almonds or pine nuts (We will substitute with sunflower seeds or pepitas as we are a “no nut” school.)
1 pkt Chang’s Fried Noodles 100g

Dressing:

⅛ cup white vinegar  
1/4 cup castor sugar  
1 tblsp soy sauce  
2 tsp sesame oil  
⅜ 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.