Vietnamese salad with crunchy noodles

Equipment
Chopping boards
Salad spinner
sharp knives
mandolin

Ingredients:
Ingredients (serves 4)
• 1 long red chilli, finely chopped
• 1/2 cup rice wine vinegar
• 1/4 cup caster sugar
• 1/2 Chinese cabbage (wombok), finely shredded (a mandolin is ideal)
• 1 carrot, finely shredded
• 1 cup mint leaves, roughly chopped
• 1 cup coriander leaves, roughly chopped
• 2 cups bean sprouts, picked
• 100g fried egg noodles

Method
1. Combine chilli, rice wine vinegar and sugar in a saucepan with 1 tablespoon salt. Cook over medium heat, stirring to dissolve the sugar. Increase heat and simmer for 2-3 minutes to slightly reduce. Set aside to cool completely.

2. Toss all the remaining ingredients together, then add the chilli dressing and toss to coat. Serve immediately.