

# Crispy noodle salad

## Ingredients:

1 medium sized red capsicum  
½ Savory Cabbage  
100g packet crispy fried noodles  
½ small red onion  
1 Tablespoon fresh mint from our school garden  
1 Tablespoon fresh coriander from our school garden  
100g Snow peas

## Dressing:

1/3 cup vegetable oil  
1 Tablespoon white wine vinegar  
1 Tablespoon brown sugar  
1 Tablespoon light soy sauce  
1 teaspoon sesame oil  
1 clove garlic, crushed

## Equipment:

Large mixing bowl  
Green chopping board  
Large knife  
Measuring spoons  
Garlic crusher  
Measuring cups  
Screw- top glass jar

## Method:

<ol style="list-style-type: none"><li>1. Cut the capsicum lengthways. Remove and discard the seeds and membranes; slice capsicum pieces thinly. Place in a large mixing bowl.</li><li>2. Wash snow peas. Remove tops and slice thinly.</li><li>3. Wash cabbage and discard any damaged leaves. Shred coarsely. Add to snow peas and capsicum.</li><li>4. Peel and slice red onion finely. Chop washed mint and coriander finely and add to mixing bowl. Along with crispy noodles.</li></ol>	<p><b>Dressing:</b></p> <p>Combine ingredients in a glass screw-top jar; shake well.</p> <p><b>Tips:</b></p> <p>Have all ingredients for this salad chopped and ready to go so that they can be tossed together with the dressing just before serving; the noodles become unappetizing and soggy if the salad sits for any length of time.</p>
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