



**Recipe name:**

Asian Style Egg Noodle Salad

**Recipe description:**

Whip up this simple & fresh Egg Noodle & Mango Salad recipe with a sweet & tangy dressing, bursting with Asian-style flavours. A delicious side dish or lunch.

**Prep time:**

10 mins

**Cook time:**

40 mins

**Serves:**

10

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Lunch / Side

**Occasion:**

Quick & Easy / Salad

**Ingredients:**

- 350 g coleslaw mix, cabbage & carrot
- ½ red cabbage, finely sliced
- 500 g egg noodles, dry
- 150 g PEPPADEW® Sweet Piquanté Peppers Mild or Hot Whole, drained
- 1-2 ripe mangos, peeled and sliced
- ¼ cup sesame seeds, toasted
- ¼ cup cashew nuts, toasted

- 1 bunch coriander
- Mint leaves to garnish

#### **FOR THE DRESSING:**

- 100 ml sesame oil
- 100 ml olive oil
- 100 ml soya sauce
- ½ cup honey
- 2 Tbsp fish sauce
- 4 cm ginger, grated

#### **Method:**

1. To make the dressing, combine all the ingredients in a screw top jar, place the lid on tightly and shake well to combine.
2. To make the salad, rehydrate the egg noodles in boiling water, drain and pat dry.
3. Toss all the salad ingredients together, except for the sesame seeds, cashew nuts, coriander & mint, and arrange on a large platter.
4. Garnish with the sesame seeds, cashew nuts, coriander and mint.
5. Serve immediately, with the dressing.