

**Recipe name:**

Chopped Salad

Recipe description:

A bright and colourful Chopped Salad Recipe that can be prepared in just 10 minutes. Loaded with fresh veggies, beans, chickpeas & sweetcorn. An easy BBQ side dish.

Prep time:

10 mins

Cook time:

10 mins

Serves:

2

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Lunch / Dinner / Side

Occasion:

Quick & Easy

Ingredients:

- 400 g can black beans, drained
- 400 g can chickpeas, drained
- 400 g whole sweetcorn kernels, drained or 2 sweet corn cooked and corn cut off the cob
- 100 g PEPPADEW® Sweet Piquanté Peppers Mild Chopped
- 1 cucumber, chopped
- 1 bunch flat leaf parsley, chopped

- 1 red onion, diced
- To garnish: Lime wedges & chopped parsley

Method:

1. Add oil to a pan and brown the ground pork with soy sauce, mirin, ginger, garlic and sugar. Fry until the pork is cooked and crispy. Set aside.
2. Add the chicken stock and oat milk to a pot, and bring to a simmer. Cover to keep warm (do not let it reach boiling point).
3. To a large pot of boiling water, add the pak choi and blanch for between 30 seconds to 1 minute. Remove from the water, drain, and set aside. Bring the water to a boil again, add the noodles and cook them as per the package directions.
4. In the small pot of boiling water, boil the egg for 6 minutes, then add to an ice bath to achieve a jammy egg.
5. Add peanut butter to each bowl, along with soy sauce, rice vinegar and Spicy Onion Crunch, and mix to make your soup base. Pour in the milk mixture and stir.
6. Add in the noodles, followed by the pork and toppings.