

LAHPET NOODLE SALAD



INGREDIENTS

Serves 4

200g rice noodles
2 radishes, thinly sliced
1 red chilli, thinly sliced
3 spring onions, sliced
2 carrots, thinly sliced
½ cucumber, thinly sliced
Thumb of ginger, peeled and chopped
Small bunch of mint, leaves picked
Small bunch of coriander, leaves picked
3 tbsp Original Lahpet
2 tbsp Bean and Nut Mix

DRESSING: 2 tbsp lime juice, 1 tbsp sesame oil, 1 tbsp fish sauce, 1 tsp honey, 1 garlic clove, crushed

METHOD

1. Cook the noodles to the packet instructions
2. Whisk together the dressing ingredients
3. Place all the salad ingredients into a salad bowl and combine, drizzle over the dressing and serve with a wedge of lime and chilli oil

