

Rice Noodle Salad

Salad

1 Whole Chinese Cabbage, finely sliced
10 Spring Onions, finely chopped
100g Fried rice noodles
100g Pinenuts - lightly toasted

Dressing

1/2 C Castor Sugar (Superfine Sugar)
1/2 C White Vinegar
2 Tblsp Tamari or Gluten Free Soy Sauce
3-4 Tblsp Sesame Oil

Combine all the dressing ingredients in a saucepan & stir over low heat until the sugar has dissolved.

Combine the cabbage & spring onions in a bowl.

Just before serving add the toasted pinenuts, fried rice noodles toss well & use some of the dressing. We do individual servings, rather than one large bowl, so that the ingredients maintain their freshness.