



# Chang's Crispy Noodle Salad

**Season:** Summer

**Serves:** 25

**Recipe source:** Chang's recipe page

**Fresh from the garden:** Spring onions



**Preparation and cooking time:** 25 minutes

**Difficulty:** Easy

<b>Equipment:</b>  Cutting mat Large knife Large mixing bowl 4 serving platters  <b>Dressing:</b> Small mixing bowl 4 small serving bowls	<b>Ingredients:</b>  1/2 green cabbage 1/2 red cabbage 1 red capsicum chopped 1/2 red onion, thinly sliced 6 green onion, thinly sliced 100g lightly roasted slivered almonds or pine nuts 1 packet Chang's Original Crunchy Noodles  <b>Dressing:</b>  1/4 cup White Vinegar 1/4 cup Castor Sugar 1 tblsp Chang's Soy Sauce 2 tsp Chang's Sesame oil (optional) 1/2 cup Olive Oil
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## What to do:

1. Chop the red and green cabbage roughly.
2. Combine the chopped cabbage, chopped green onions, capsicum, red onion and almonds in a salad bowl.
3. Add dressing to taste, and mix well. Add Original Fried Noodles to the salad just before serving.