



HONEY, SOY VEGGIES & CHICKEN SALAD BOWL

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Preparation 25 mins | Makes 6

We packed the salads in 500ml disposable plastic containers however you use any container or lunchbox to serve this salad.

- 500g fresh Singapore noodles
- 2 carrots, peeled
- 2 green onions (shallots), trimmed and thinly sliced
- 3 Lebanese cucumbers, diced
- ½ small red cabbage, finely shredded
- 1 barbecued chicken, skin and bones discarded, flesh shredded

Soy and honey dressing:

- ½ cup honey
- 2 tbs salt reduced soy sauce
- 2 tsp sesame oil

STEP 1 Place noodles into a large heatproof bowl. Cover with boiling water. Stand for 1 minute. Drain, refresh in cold water and set aside for a few minutes to dry. Place noodles into a large bowl.

STEP 2 Using a julienne peeler, slice carrots into long thin strips. Add carrots, green onions, cucumbers, cabbage and chicken to noodles.

STEP 3 To make soy & honey dressing, combine all ingredients in a screw-top jar. Shake until well combined.

STEP 4 Just before serving, drizzle dressing over salad and toss to combine. Spoon into serving bowls and serve.