



Hokkien noodle salad

GREEN

Equipment: Large pot
Colander
Chopping board
Kitchen knife
Measuring cups & spoons
Large serving spoon

4 serves

Ingredients

450g fresh hokkien noodles
1 carrot, cut into matchsticks
1 Lebanese cucumber, cut into matchsticks
1 red capsicum, thinly sliced
1 ½ cups shredded cooked chicken
¼ cup chopped fresh coriander
2 tablespoons salt-reduced soy sauce
2 tablespoons sweet chilli sauce

Method

- Cook the noodles following the packet instructions. Rinse them under cold water and drain.
- Place the drained noodles into a large bowl, and then add all of the other ingredients. Mix well to combine. This will keep in the refrigerator for up to 2 days.

Serving suggestion: *This dish is great for the school or work lunchbox – just make sure that your lunchbox is kept chilled.*