

 4 servings

 15 mins prep

 5 mins cooking





Salmon and Crunchy Noodle Salad

INGREDIENTS

350g packet kale slaw
300g hot smoked salmon, flaked
200g frozen edamame, thawed
3 green shallots, sliced
2 x 250g packed instant noodles
85g unsalted almonds, chopped
2 tsp black sesame seeds

2 tbsp peanut butter
2 tbsp honey
1 clove garlic
2 tsp ginger, grated
½ cup vegetable oil
¼ cup rice wine vinegar
½ tsp sesame oil

DIRECTIONS

1. Combine all dressing ingredients and set aside
2. Combine slaw mix, hot smoked salmon, edamame and green shallots into a large bowl.
3. Break noodles into chunks and scatter over kale slaw mix.
Add dressing to coat salad, toss to combine
4. Serve salad and sprinkle with roasted almonds and black sesame seeds

NOTES