



READY TO COOK
BY HARRIS FARM

SOUTHEAST ASIAN STYLE MANGO & VERMICELLI NOODLE SALAD



PREP
15 min



COOK
N/A



SERVES
4

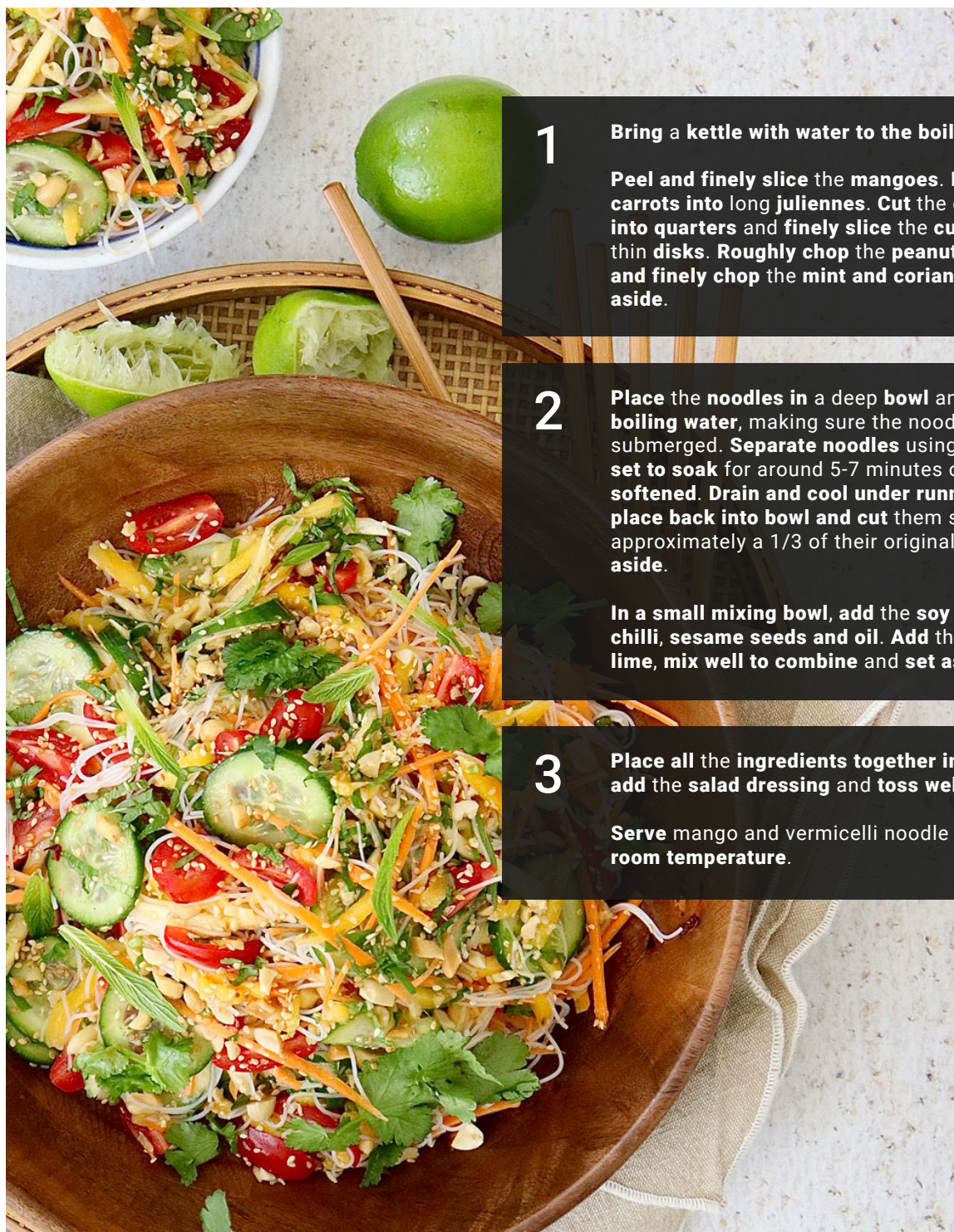
INGREDIENTS:

- > 250g Vermicelli Noodles
- > 2 Semi Ripe Mangoes
- > 1 Carrot
- > 1 Lebanese Cucumber
- > 100g Cherry Tomatoes
- > ½ Bunch of Mint
- > ½ Bunch of Coriander
- > 1 Lime

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Soy Sauce
- > 1 Tbsp Sweet Chilli Sauce
- > 1 tsp Sesame Oil
- > ½ Cup Salted Peanuts
- > 1 Tbsp Roasted Sesame Seeds

METHOD - GET COOKING!



1

Bring a kettle with water to the boil.

Peel and finely slice the mangoes. Peel and cut the carrots into long juliennes. Cut the cherry tomatoes into quarters and finely slice the cucumber into thin disks. Roughly chop the peanuts. Pick, wash and finely chop the mint and coriander. Set all aside.

2

Place the noodles in a deep bowl and pour the boiling water, making sure the noodles are fully submerged. Separate noodles using tongs and set to soak for around 5-7 minutes or until well softened. Drain and cool under running water, place back into bowl and cut them so they're approximately a 1/3 of their original length. Set aside.

In a small mixing bowl, add the soy sauce, sweet chilli, sesame seeds and oil. Add the juice of the lime, mix well to combine and set aside.

3

Place all the ingredients together in a large bowl, add the salad dressing and toss well.

Serve mango and vermicelli noodle salad cold or at room temperature.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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