

ORANGE & EDAMAME NOODLE SALAD

WITH FRESH VEGETABLES, CARROT & GINGER DRESSING,
& TOASTED SESAME SEEDS

4



METHOD

1. Boil a large pot of water with a pinch of salt for the Ramen Noodles (or Granoro gluten free noodles). Add the Noodles to the pot and stir well to separate. Cook Ramen Noodles* for 4-5 minutes. Drain and rinse under cold tap water and set aside.
*(Granoro gluten free noodles need 9-10 minutes).

2. Meanwhile, wash the vegetables well and pat dry. Peel the Orange and dice into 1 cm cubes. Finely dice the Celery stalk into 1 cm cubes. Peel and grate the Carrot. Slice the Cabbage into thin strips, about 3-4 cm long. Slice the Spring Onion thinly, on a sharp angle.

3. Add all the vegetables to a large salad bowl. Stir well to combine.

4. Once the noodles are drained and cooled, add them to the bowl with the vegetables. Pour in the Edamame Beans in Carrot & Ginger Dressing with Toasted Sesame Seeds. Stir everything well, to combine.

5. Serve Orange & Edamame Noodle Salad in dinner bowls, optionally garnished with some freshly chopped red or green chili for added spiciness.

INGREDIENTS

Per 1 serve: you will use 2x or 4x this amount

80g Ramen Noodles (or Granoro gluten free noodles)
1/2 Orange
1 Celery Stalk
1/4 Carrot*
1/16 Red Cabbage*
1/2 Spring Onion
1/2 Cup Edamame Beans in Carrot & Ginger Dressing with Toasted Sesame Seeds

*also used in Recipe 5.

EXTRAS

(not supplied)

Salt, pepper, sesame/coconut/vegetable oil.
Optional: fresh red or green chili.

JAR INGREDIENTS

Edamame Beans in Carrot & Ginger Dressing with Toasted Sesame Seeds: edamame beans, carrot, ginger, turmeric, gluten free soy sauce, maple syrup, rice vinegar, dijon mustard, fresh coriander, sesame oil, sesame seeds.

This recipe is onion and garlic free if you omit the spring onion.

ALLERGENS

Gluten (unless your box is gluten free), soy, sesame.