

Asian Noodle Salad

Total time **35 mins** preparation time

Nutritional facts (per portion):

14,840 kJ / 354 kcal

INGREDIENTS

4 portion(s)

200 g egg noodles200 g mange-toutred peppers

1 small red Jalapeno

pepper

0.5 small white cabbage

4 tbsp vegetable oil

8 tbsp <u>Kikkoman Teriyaki</u>

Marinade

2.5 tbsp white wine vinegar2 tbsp freshly chopped

coriander leaves

freshly ground pepper

ground ginger

1.5 tsp honey

PREPARATION

Step 1

Cook the noodles according to the instructions on the pack until it is 'al dente'. Wash the snap peas and cut them into fine strips. Halve the peppers and Jalapeno pepper. Clean them, wash them and then cut the bell pepper into strips and dice the Jalapeno pepper. Wash the cabbage and cut it into very fine strips.

Step 2

Stir together the oil, Teriyaki marinade & sauce, vinegar and coriander and season with pepper, ginger and honey.

Step 3

Combine the noodles, snap peas, peppers, Jalapeno peppers and white cabbage with the dressing, leave to marinate and serve.