

# Noodle Ninja Salad



## Ingredients

100g thin rice noodles  
4 cups boiling water  
1 zucchini  
1 carrot  
1 punnet cherry tomatoes  
1 red capsicum  
420g tin corn kernels  
125g bean sprouts

## Dressing:

1 garlic clove  
1 lime  
3 tablespoons sweet chilli sauce  
2 teaspoons olive oil  
½ bunch fresh mint (leaves only)



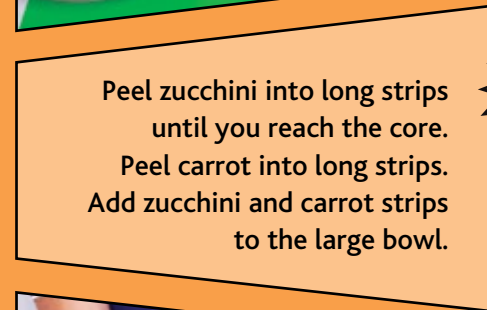
## Equipment

2 small bowls, strainer, large bowl, peeler, chopping board, knife, can opener, tongs, fine grater, juicer, measuring spoons, spoon



1.

Gently pull apart rice noodles and place into a small bowl. Add boiling water and let noodles soften for 5 minutes. Drain using a strainer and place noodles into a large bowl.



2.

Peel zucchini into long strips until you reach the core. Peel carrot into long strips. Add zucchini and carrot strips to the large bowl.



3.

Cut cherry tomatoes in half, cut capsicum into strips and drain corn using a strainer, and add to the bowl. Add bean sprouts and mix well.



4.

**Dressing:** Finely grate garlic and juice both halves of the lime. Add garlic, lime juice, sweet chilli sauce and olive oil into a small bowl and combine.



5.

Finely chop mint. Pour dressing over salad, toss to mix through and sprinkle mint on top to serve.

