

## **Asian noodle salad**

Total time **35 mins** preparation time

Nutritional facts (per portion):

14,840 kJ / 354 kcal

## **INGREDIENTS**

4 portion(s)

<b>200</b> g	egg noodles
<b>200</b> g	mange-tout
2	red peppers
1	small red Jalapeno

pepper

0.5 small white cabbage

4 tbsp vegetable oil 8 tbsp

Kikkoman Teriyaki

**Marinade** 

white wine vinegar 2.5 tbsp freshly chopped 2 tbsp coriander leaves

freshly ground pepper

ground ginger

1.5 tsp honey

## **PREPARATION**

Step 1

Cook the pasta according to the instructions on the pack until it is 'al dente'. Wash the snap peas and cut them into fine strips. Halve the bell 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. Stir together the oil, Teriyaki marinade & sauce, vinegar and coriander and season with pepper, ginger and honey.

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