

Zucchini Asian Noodle Salad

Equipment Needed

- **Medium bowl** – for soaking the rice vermicelli
- **Large serving bowl** – to mix the salad
- **Vegetable peeler** – to shave the zucchini into ribbons
- **Knife** – to slice the spring onion
- **Cutting board** – for safe chopping
- **Measuring cups and spoons** – to measure the dressing ingredients
- **Small jug or bowl** – to mix the dressing
- **Spoon or tongs** – to toss the salad together
- **Kettle or saucepan** – to boil water for the noodles

Ingredients

- 1 medium zucchini
- 1 rice vermicelli cake
- 1 spring onions thinly sliced
- ¼ cup coriander, chopped
- 1 packet fried noodles

Dressing

- 1/4 cup white vinegar
- 1/4 cup brown sugar
- 1 tbsp soy sauce
- 1/4 cup olive oil



Method

1. Place rice vermicelli in medium bowl, cover with boiling water and let soak for 10 minutes and drain.
2. Using a peeler, shave zucchini into thin ribbons (without seeds) and place in large serving bowl. Add chopped herbs and vermicelli.
3. In a jug, combine all of the dressing ingredients and stir until the sugar has dissolved.
4. Pour dressing over salad and noodles and toss to coat.
5. Just before serving, toss through the fried noodles.

