



## Sweet & Sour Coconut Noodle Salad

### Ingredients

¼ tsp grated fresh ginger  
¼ cup plum sauce  
1 tbsp soy sauce  
1 tbsp lime juice  
1 tbsp sweet chilli sauce  
Handful of blanched beansprouts  
Handful of spinach  
45g coconut pieces  
50g sugar-snap peas  
1 portion oomi® noodles  
Cashew nuts

### Method

Combine fresh ginger with plum, chilli, soy sauces and lime juice to make the dressing

Give it a taste and adjust sweet and sour balance if necessary

Throw in the veg, coconut and noodles and mix thoroughly until everything is glossy and coated with flavour

Lightly toast cashew nuts and scatter over salad for extra crunch