Japanese Soba Noodle and raw slaw Salad

Serves	4 to 6 people
Preparation time	20 minutes
Cooking time	12 minutes

Dressing Prep list

2 teaspoons fresh grated ginger
2 Tbsp sushi vinegar seasoning
3 Tbsp sushi soy sauce
3 Shallots finely sliced

Method

Combine ginger, vinegar, soy sauce and shallots, whisk throughly into a large mixing bowl.

Salad Prep list

250gm Cooked soba noodles
2 Raw Carrots noodles
2 Lebanese cucumber, finely sliced
2 Nori sheets, crushed
100gm Shredded red cabbage
1 bag Baby Rocket leaves
2 Tbsp toasted sesame seeds
1/4 cup chopped chives

Method

Mix into the dressing soba noodles, carrots, pickled cucumber and nori pieces, toss well.

Plate up

Large mound of noodles salad, then scatter with pieces of avocado with sesame seeds and chives.