

---

# CHEF DALE SNIFFEN RECIPE

---

**Instagram** #chefdalesniffen follow me!!!!

## **Thai Crab Salad with Crunchy Noodles**

Preparation time                      15 minutes  
Serves                                      6 to 8

### **Dressing Ingredients**

3 Limes juiced  
3 tbsp Sweet Thai chilli sauce  
1 Teaspoon toasted sesame seed oil  
2 tbsp Fish sauce or (soy sauce)  
4 tbsp Vegetable oil

### **Salad ingredients**

1/4 Chinese cabbage, finely shredded  
1 Cucumber, finely sliced into ribbons  
2 Carrots, finely shredded  
2 Punnet mini roma tomato, chopped  
1 Cup mint leaves, chopped  
1 Punnet sno pea sprouts, cut in half  
2 Cups chopped coriander leaves  
3 Kefir lime leaves finely shredded  
250gm Cooked Blue Swimmer Crab meat  
4 Finely sliced shallots  
2 Red chilli finely sliced  
100 gm Crunchy fried Asian noodles or rice noodles  
2 Lime cut into wedges

### **Method**

Whisk all dressing ingredients together in a large mixing bowl.  
Toss all prepared salad ingredients, mix well. Portion out into  
a mound on a large serving platter. Arrange lime wedge on  
the salad.