
CHEF DALE SNIFFEN RECIPE

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Asian 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.