

## **CRUNCHY CHINESE SEEDLESS WATERMELON SALAD**



Serving size: Serves 8 as a side dish

### **INGREDIENTS**

1 medium wedge Seedless Watermelon, cubed  
½ wombok (Chinese Cabbage)  
2 tablespoons caster sugar  
6 green onions, sliced into diagonal chunks  
2 mild red chillies, deseeded and finely sliced  
4cm piece of fresh ginger, peeled and cut into fine strips  
2 x 100g packets of Chang Fried Egg Noodles  
¼ bunch fresh coriander, chopped  
¼ bunch fresh mint leaves, torn  
2 teaspoons lightly toasted sesame seeds  
zest and juice of 2 limes  
¼ cup palm sugar or soft brown sugar  
¼ cup fish sauce

### **METHOD**

Finely slice the cabbage and place in a large bowl filled with water and sprinkle over the sugar. Leave to stand for at least 30 minutes in a cool place.

In a small bowl mix the palm sugar or soft brown sugar with the lime zest and juice and fish sauce. Stir until the sugar is dissolved.

Drain the wombok, and then add green onions, chillies, ginger, and crispy noodles. Toss well until combined. Add the Seedless Watermelon and mix gently.

Pour the dressing over the salad and toss well. Garnish with fresh coriander, mint leaves and toasted sesame seeds. Serve immediately as the noodles will lose their crispiness.