

DINNERLY



⚡ FAST

Fast Noodle Salad

with Avocado, Radish and Ginger Dr...



20 minutes



2 Servings

When you want fast to mean 'super ultra speedy', there's this salad. But quick prep's only part of the story - the rest is in the addictive Japanese-inspired flavour.

WHAT WE SEND

- 1 avocado
- 200g seaweed noodles ¹
- ginger
- 5g white sesame seeds ¹¹
- 70g baby spinach leaves
- 40g raddish

WHAT YOU NEED

- balsamic vinegar ¹⁷
- egg ³
- garlic clove
- Australian honey
- soy sauce ⁶
- vegetable oil

TOOLS

- fine grater
- medium saucepan
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 580kcal, Fat 28.3g, Carbs 59.9g, Proteins 19.3g



1. Make dressing

Bring a small saucepan of water to the boil for the eggs. Bring a medium saucepan of water to the boil for the noodles. Peel and finely grate the **ginger**. Grate or finely chop **1 garlic clove**. Trim and thinly slice the **radish**. Thinly slice the **avocado**, discarding the skin and stone.



2. Cook noodles

Cook **2 eggs** in the pan of boiling water for 7 mins, for soft-boiled or 8 mins, for hard-boiled. Drain, then cool in cold water. Peel and quarter the eggs.



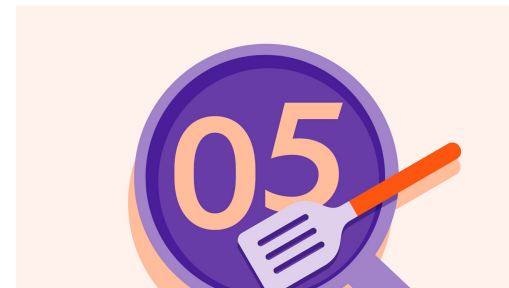
3. Slice avocado

Cook **2 bundles of the noodles** (the remaining noodles won't be used in this dish) in the pan of boiling water for 1-2 mins until tender. Drain and rinse under cold running water to prevent the noodles sticking.



4. Slice radish

Put the **ginger, garlic, 2 tbs soy sauce, 1 tbs balsamic vinegar, 1 tbs vegetable oil, 1 tsp honey** and **half the sesame seeds** in a large bowl and stir to combine.



5. Serve up

Add the **noodles, radish** and **spinach** to the **dressing** and toss well to combine. Divide the **noodle salad** among bowls, top with the **avocado** and **egg**. Scatter with the **remaining sesame seeds** and enjoy!



6. Make it yours

For extra fruity zing, zest and juice half a lime and add to the dressing, omitting the balsamic vinegar. Or for crunch, add thinly sliced carrot with the radish.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

 **Packed in Australia from at least 25% Australian ingredients**