



## VIETNAMESE NOODLE SALAD

*This week we are teaming up again with Amy Barrett from @chocdaisy. The recipe, a super summer salad that is fresh, green and full of goodness. Enjoy.*

“Summer calls for meals that are easy to throw together, especially on those hot afternoons when you really don’t feel like being in the kitchen. My family and I love this light meal for its zesty flavours of kaffir lime, that oozes crunchy summery goodness’. – Amy.

### **Ingredients:**

100 g brown rice vermicelli noodles cooked per packet instructions, rinsed and cooled

250 g organic tofu, cut into thin rectangles

1 tsp coconut oil

1/2 organic cashews, oven roasted

1/4 cup pepitas

2 tbsp nigella seed (kalongi)

1 cucumber, spiraled into ribbons

1 zucchini, spiraled into noodles

1/2 bunch fresh coriander, picked

1/2 bunch fresh mint, picked

1 tablespoon fresh chives, snipped

### **Dressing:**

1 tsp fresh ginger, finely grated

1/2 tsp chilli flakes

1/2 tsp sesame oil

1 tablespoon tamari

Juice of 1 lime

1 kaffir lime leaf, chiffonade

Pop your dressing ingredients into a small jar with lid and shake until combined.

**Method:**

Pan fry your tofu in the coconut oil, set aside to cool.

Prepare your noodles, nuts, dressing and vegetables.

Arrange on a share platter or toss together and drizzle with dressing.

**Gluten Free | Dairy Free | Vegan | Vegetarian**

**To see more from Amy visit her [here on Instagram](#)**