



# ASIAN NOODLE SALAD



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads
- No mayonnaise required



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easy

## Tips

Serve with grilled shrimp.

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Classic
<b>125 ml</b>	Sunflower oil
<b>50 ml</b>	Sesame seed oil, roasted
<b>50 ml</b>	White balsamic vinegar
<b>1 tbsp</b>	Soya sauce
<b>60 g</b>	Sweet chili sauce
<b>1 tbsp</b>	Tarragon mustard
<b>0.5</b>	Red pepper(s), chopped
<b>2</b>	Spring onion(s), finely sliced
<b>90 g</b>	Bamboo shoots, tinned and drained
<b>100 g</b>	Peas in the pod, finely sliced
<b>0.5</b>	Lime(s), juice only
<b>2</b>	Garlic clove(s), finely chopped
<b>2 small pinch(es)</b>	Smoked sweet paprika
<b>450 g</b>	Udon noodles, cooked, chilled
	Salt and pepper

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the sunflower oil, sesame oil, balsamic vinegar, soya sauce and chili sauce and mix well.
2. Add the remaining ingredients and mix well. Season to taste.