



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

250 g	QimiQ Classic
125 ml	Sunflower oil
50 ml	Sesame seed oil, roasted
50 ml	White balsamic vinegar
1 tbsp	Soy sauce
60 g	Sweet chili sauce
1 tbsp	Mustard
0.5	Red bell pepper(s), chopped
2	Green onion(s), finely sliced
90 g	Bamboo shoots, tinned and drained
100 g	Peas in the pod, finely sliced
0.5	Lime(s), juice only
2	Garlic clove(s), finely chopped
2 small pinch(es)	Paprika powder
450 g	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.