WOMBOK & CRUNCHY NOODLE SALAD

From our garden: spring onions, garlic chives

NOTES TO STUDENTS: Please **double** this recipe for the class today. Please practice your knife skills and cutting the vegetables very finely.

NOTES TO VOLUNTEER: Please supervise the cooking of the dressing and the correct use of knives focusing on fine cutting skills.

### EQUIPMENT
- Large knife
- Chopping board
- Grater
- Peeler
- Measuring cups
- Measuring spoons
- Large mixing bowl
- Small saucepan
- Wooden spoon

### INGREDIENTS
- ¼ wombok
- 1 spring onion
- 1 carrot
- 50gms fried noodles
- Dressing:
  - ¼ cup olive oil
  - ¼ cup white vinegar
  - 2 tablespoons soy sauce
  - 3 tablespoons white sugar
- Garlic chives to garnish

### What to do

- Make the dressing first by combining all the dressing ingredients in a small saucepan. Stir over low heat until the sugar is dissolved. Set aside to cool.
- **Finely** shred the wombok. Place in large mixing bowl.
- Wash, peel and finely slice the spring onion. Add to the bowl of wombok.
- Wash, peel and grate the carrot. Add to the bowl of wombok and spring onion.
- Toss wombok, spring onion, carrot and dressing together in the large mixing bowl.
- Just before serving mix through the noodles. Leave this to the last minute prior to serving otherwise they will go soggy.
- Transfer into serving bowls and garnish with garlic chives.
- When serving don’t forget to serve the salad with serving spoons.