# Chang’s Crispy Noodle Salad

**Season:** Summer  
**Serves:** 25  
**Recipe source:** Chang’s recipe page  
**Fresh from the garden:** Spring onions  
**Preparation and cooking time:** 25 minutes  
**Difficulty:** Easy

## Equipment:
- Cutting mat  
- Large knife  
- Large mixing bowl  
- 4 serving platters  
- Dressing:  
  - Small mixing bowl  
  - 4 small serving bowls

## Ingredients:
- ½ green cabbage  
- ½ red cabbage  
- 1 red capsicum chopped  
- ½ red onion, thinly sliced  
- 6 green onion, thinly sliced  
- 100g lightly roasted slivered almonds or pine nuts  
- 1 packet Chang’s Original Crunchy Noodles  
- Dressing:  
  - ¼ cup White Vinegar  
  - ¼ cup Castor Sugar  
  - 1 tblsp Chang’s Soy Sauce  
  - 2 tsp Chang’s Sesame oil (optional)  
  - ½ cup Olive Oil

## What to do:
1. Chop the red and green cabbage roughly.  
2. Combine the chopped cabbage, chopped green onions, capsicum, red onion and almonds in a salad bowl.  
3. Add dressing to taste, and mix well. Add Original Fried Noodles to the salad just before serving.