Prosperity Toss Noodle Salad



A fun and messy tradition for Lunar New Year celebrations. The higher you toss this salad, the more luck for Lunar New Year!

Ingredients

- 1 carrot, shredded
- 1 cucumber, shredded
- ½ small Chinese cabbage, shredded
- ½ daikon white radish, shredded
- 1/4 cup pickled ginger, cut into strips
- 1/4 cup pickled onions
- 2 tbsp sesame seeds, toasted
- ½ cup roasted peanuts, roughly chopped
- ½ bunch coriander, washed and roughly chopped
- 1 cup (70g) fried noodles, crushed
- 100g smoked salmon

Dressing

- ½ cup plum sauce
- 1 ½ tbsp soy sauce
- 2 tbsp sesame oil
- ½ tsp five spice powder
- 3-4 kaffir lime leaves (optional), ribs removed and finely chopped
- 1 lime, zested and juiced

Method:

- 1. Make the dressing by adding all the ingredients in a bowl and whisk to combine. Set aside until ready to use.
- 2. Arrange all the elements on a large serving platter.
- 3. Pour the dressing on top.
- 4. Grab your chopsticks and toss!