

# Roast Pumpkin Crunchy Noodle Salad



A colourful salad of sweet roasted pumpkin, crunchy noodles, nuts and fresh greens, tossed with a tangy dressing for the perfect balance of flavour and texture.

*Recipe supplied by Chang's.*

## **Ingredients**

1 large bag of mixed-leaf salad

1 cup of grated carrot

1 cup of finely chopped red cabbage

3 cups of cut pumpkin, cubed

½ cup lightly toasted slivered almonds

¼ cup shelled pistachios

1 bag of Chang's Crunchy Fried Noodles or Chang's Original Fried Noodles

½ bottle of Chang's Crispy Noodle Salad Dressing

## **Method:**

1. To begin, lightly toast almonds in a pan over low heat. Once golden, remove from pan onto a

dish and set aside to cool.

2. Place the pumpkin cubes on an oven tray and lightly season with salt, pepper and a very light pour of olive oil. Bake at 180 for approx 25 minutes, or until the edges darken slightly. Set aside to cool.
3. On a large salad platter, layer salad mix with carrot and cabbage. Mix through the Crunchy or Original Fried noodles. Top the salad with roasted pumpkin, and a generous sprinkle of nuts. Dress with Changs Crispy Noodle Salad Dressing and serve.