Asian Salad

Ingredients	Serves 6	Serves 70
Salad		
Dried Rice vermicelli noodles	600 g	6 kg
Baby Bok choy	½ bunch	12 bunches
Snow peas	180 g	1.8 kg
Carrots	1	12
Red Capsicum	1	12
Lebanese Cucumbers	1	12
Cashew nuts	50 g	500 g
Coriander	1/3 cup	3 cups
Mint	1/3 cup	3 cups
Bean sprouts	1 cup	12 cups
Spring Onion or chives	½ cup	6 cups
Sesame seeds	½ cup	750 g
Dressing		(About 8 cups)
Tamari or gluten free Soy sauce	100 ml	1 l
Honey	2 tsp	6 tbs
Sesame oil	2 tsp	6 tbs
Ginger (peeled and chopped finely)	1 tsp	3 tbs
Juice from Lemons or Limes	2 – 3 (approx. ½ cup)	24 (approx. 6 cups)
Coriander (finely chopped)	2 tbs	24 tbs

Method

1. Combine dressing ingredients in a jar and shake well to combine. Set aside for 5 minutes for the flavours to infuse.
2. Prepare vermicelli noodles per packet directions (usually soak in warm or boiling water 2 minutes). Drain well then set aside for 10 minutes to drain off excess water. Turn out onto tea towel if necessary to dry more (watery noodles = watery flavour).
3. Combine vermicelli noodles with remaining salad ingredients.
4. Just prior to serving, toss hrough dressing. Garnish with Fried Asian Shallots if you wish.