

Indonesian Noodle Salad



Serves 4 Prep 10 mins Cooking 10 mins Easy

Ingredients

100g medium egg noodles
1¹/₂ small cucumbers, cut into batons
1 red or yellow pepper, sliced, or a mix of each
1/2 red onion, sliced
4 tbsp ketjap manis (Indonesian sweet soy sauce)
1 lime, halved
1 tbsp roasted peanuts, chopped
4 eggs, soft boiled and halved

1. Cook the noodles in boiling water until just tender. Drain and arrange on a serving platter. Top with the cucumber, pepper and onion.
2. Drizzle over the ketjap manis and squeeze over the lime. To finish, sprinkle over the chopped nuts and top with the egg halves

