



Recipe by Dietitian Jowynna Yeo

# Sesame Noodle Salad

A quick & simple recipe to prepare during your hectic days.

*Credits: Dietitian Jowynna Yeo*

## Key facts

**Preparation:** 20 mins

**Cooking:** 10 mins

**Total:** 30 mins

**Serves:** 2

## Ingredients

- 2 pieces **SN Organic Handmade Noodles**
- 2 tablespoon **Roasted Sesame Mayonnaise**
- 2 tsp **Sesame Oil**
- 1 tsp **SN Soy Sauce**
- 1 tbsp **SN Natural Wakame**, boiled and sliced finely
- 1 tbsp **SN Natural Black & White Sesame seeds**, toasted
- 1 tsp **SN Organic Goji Berries**
- 50g **Organic Edamame**, boiled and deskinnd

## Method

1. Cook noodles in boiling water for 5 minutes. Once done, drain and transfer to a bowl of ice water to cool for chewy texture. Set aside while you prepare the sauce.
2. Combine roasted sesame mayonnaise, sesame oil, soy sauce and sliced wakame. Mix until homogenous.
3. Drain your cold noodles and mix with the sesame sauce mix.
4. Add edamame and toss to combine. Garnish with goji berries and toasted sesame seeds for a finishing touch. Enjoy!