Wombok Salad

Shredded cabbage, roasted peanuts and crisp noodles with a lime and rice vinegar dressing.



SERVES 4 AS A SIDE / LARGE MIXING BOWL

Prep 15 min

Ingredients

400 g trimmed wombok (Chinese cabbage)

2 spring onions and a small handful of coriander leaves

60 g roasted unsalted peanuts, roughly chopped

80 g ready-to-eat crispy egg noodles and 20 g fried shallots

20 g brown sugar, 15 ml rice vinegar and 10 ml lime juice

10 ml fish sauce or soy sauce and 45 ml neutral oil

At the bench

1. Shake

Dissolve the sugar in the vinegar, lime juice and fish or soy sauce. Add the oil and shake.

2. Slice

Slice the wombok thinly across the ribs. Add the spring onions and coriander.

3. Toss

Dress the cabbage lightly. Fold in the peanuts and noodles, then scatter the shallots over the top.

KOOK'S SECRET

Take a bite of dressed cabbage before the noodles go in. When each strand has a light sheen, you've added enough dressing.

Wombok Salad

The full method

01 **Make the dressing**
Put the brown sugar, rice vinegar, lime juice and fish sauce or soy sauce in a jar. Shake until the sugar dissolves. Add the oil, seal the jar and shake again.

02 **Shred the cabbage**
Rinse and dry the wombok leaves. Stack a few at a time and slice across them into thin ribbons, white ribs and all. Finely slice the spring onions.

03 **Dress the leaves**
Put the cabbage, spring onions and coriander in a large bowl. Shake the dressing again and add half. Toss, taste a strand of cabbage and add dressing until the leaves are lightly coated.

04 **Add the crunch**
Just before serving, fold through the roasted peanuts and crispy noodles. Tip into a serving bowl and scatter the fried shallots over the top.

FROM MARK'S KITCHEN

If you're taking this to a barbecue, pack the noodles, peanuts and shallots together in a separate tub. Tip them in when everyone's ready to eat.