

Thai Noodle Salad

Equipment	Ingredients
Mixing bowl	350 grams thin linguine
Knives	1 cup grated carrot
Measuring cups	1 red pepper, sliced
Measuring spoons	1 green pepper, sliced
Chopping board	3 spring onions, sliced
Frying pan (for toasting Sesame seeds)	¼ cup soy sauce
Large pot	¼ cup seasoned rice vinegar
Colander	4 tablespoons sesame oil
Mixing spoon	2 teaspoons minced chilli
Grater	2 teaspoons minced garlic
	2 teaspoons minced ginger
	¼ cup lime juice
	2 tablespoons brown sugar
	¼ cup sesame seeds, toasted

How TO MAKE IT:

- 1 Stir together soy sauce, vinegar, oil, chilli, garlic and ginger.
- 2 Cook linguine in a large pot of boiling salted water until just tender, then drain in a colander and rinse under cold water until cool.
- 3 Toss with dressing, carrot, red and green pepper, spring onion and sesame seeds in a large bowl.

