

1 hour

Serves 5-6 (as a side)

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Ingredients:

Pickled cucumbers:

- 1 large cucumber, cut into 2mm-thick slices
- 1-2 packets (5s) snacking cucumbers, halved lengthways
- ½ cup (125ml) white balsamic vinegar
- ½ cup (125ml) warm water (not boiling)
- ⅓ cup (80ml) sugar
- 2 star anise (optional)
- 1cm knob fresh ginger, sliced (optional)

Dressing:

- 1 Tbsp (15ml) honey
- 2 Tbsp (30ml) soy sauce
- 3 Tbsp (45ml) sesame oil
- Lemon juice, to taste

Salad:

- 1 packet (200g) egg noodles, cooked and cooled
- 3 radishes, thinly sliced
- 2 spring onions, sliced
- Handful mixed cashews and sesame seeds
- Handful each fresh mint and coriander

Method

1. Combine pickling ingredients in a bowl and set aside for 20-60 minutes.
2. Whisk dressing ingredients together.

3. Toast nuts and seeds in a dry pan until fragrant.
4. Combine noodles with radishes, spring onions and pickled cucumber on a platter. Add dressing.
5. Sprinkle with seeds, toasted nuts and herbs.
6. Serve with braaied chicken or pork kebabs, or with meatballs, rotisserie chicken or falafel for a picnic.

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