

Summer Salad

by Budoor Alsulami

This salad goes perfectly with Kebabs, BBQ, and much more. Diverse the options of your salad bar by adding this colorful option to it. To bring an Asian kick, all you have to do is to add the peanut dressing. For best results use Goody peanut butter and Goody white vinegar.





Ingredients

Treva professional spaghetti	100 g
- Mango	20 g
Red bell pepper	20 g
Green onion	10 g
leeks	10 g
roasted peanuts	10 g
Goody professional peanut butter	20 g
soy sauce	3 g
lemon juice	5 ml
Goody professional white vinegar	4 g
sugar	5 g
sesame oil	2 g

Instructions

- Boil the noodles for 7 minutes
- Cut mango, bell pepper, green onion, shallot, and leek into julienne.
- To make the sauce:
- Mix together peanut butter, soy sauce, lemon juice, white vinegar, sugar, and sesame oil
- Mix the noodles and vegetables, then pour the sauce over them and mix well
- On top, sprinkle the roasted peanuts







