

THE ULTIMATE CRUNCHY NOODLE SLAW

Serves 8

Hands-on time: 8 minutes

Hands-off time: 8 minutes

INGREDIENTS

2 packets (73g each) Maggi Chicken flavoured 2 Minute Noodles

3 tbsp Maggi Sweet Chilli Sauce

2 tbsp light mayonnaise

½ fresh lemon, for the juice

1 small cabbage

1 granny smith apple

1 small carrot

Serving suggestion:

Grilled chicken breasts

Fresh coriander sprigs

METHOD

1. Crumble the Maggi Chicken Flavoured 2 Minute Noodles into a non-stick pan.
2. Place the pan over medium-low heat and toast the crumbled noodles until lightly golden, about 8 minutes, stirring every 2 minutes.
3. In the meantime, sprinkle the chicken seasoning from the Maggi 2 Minute Noodles into a large salad bowl and add the Maggi Sweet Chilli Sauce, mayonnaise and the lemon juice. Stir until well combined. **Chef's Tip: The chicken spice sachet can also be used to season the chicken before grilling.*
4. Thinly slice the cabbage and add into the salad bowl. Grate the apple and carrot into the same bowl, then stir to coat evenly in the dressing. **Chef's Tip: The cabbage can also be grated, if preferred.*
5. Sprinkle the toasted noodles over the dressed cabbage. Serve alongside grilled chicken breasts with fresh coriander and ENJOY! **Chef's Tip: Add chopped nuts for an extra boost in plant-based protein.*