

RECIPE | TOMATOES

# THAI MANGO NOODLE SALAD



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Recipe created by *Amee Vora*



## INGREDIENTS

### For the salad:

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, thinly sliced
- 1 mango**, julienned
- 8 oz** soba buckwheat noodles, cooked
- ½ cup** carrots, julienned
- 4 tbsp** cilantro, finely chopped
- Peanuts, crushed, for garnish
- Sesame seeds, toasted, for garnish
- Mango rose, optional for serving

### For the dressing:

- 4 tbsp** peanut butter
- 3 tbsp** light soy sauce
- 2 tbsp** warm water
- 2 tbsp** lime juice
- 2 tbsp** maple syrup
- 1 tbsp** rice vinegar
- 1 tsp** ginger, minced
- ½ tsp** red chili flakes
- ½ tsp** black pepper

## DIRECTIONS

- 1** For the dressing, whisk together all the ingredients in a small mixing bowl until well combined.
- 2** For the salad, toss together the soba noodles and veggies in a large mixing bowl.
- 3** Add the peanut sauce and mix well.
- 4** Top with cilantro, peanuts and some toasted sesame seeds and enjoy!

Pro Tip: Add warm water and adjust the consistency of the sauce if it's too thick. It should be thick and creamy but still pourable.



**30 min**

**20 min** | **10 min**  
PREP. | COOKING



**4**



**easy**