



RECIPE | TOMATOES

THAI MANGO NOODLE SALAD



20 min
PREP.



4



easy

30 min

10 min
COOKING

INGREDIENTS

Recipe created by Ameer Vora

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.

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