



SUMMER MANGO NOODLE

200 grams soba noodles
1 cup mango, cubed
3/4 cup of cucumber cut into thin rounds or juiienne
2 raddish cut into thin rounds
1-2 birds eye chilli
1 large handful fresh coriander
1 large handful fresh mint
1 teaspoons sesame oil

Dressing

1 tablespoon olive oil
2 tablespoon sesame oil
2 tablespoon tamari
1 tablespoon rice wine vinegar
1/2 tablespoon maple syrup
1/8 teaspoon chilli powder
Juice or 1/2 a lime or to taste

Cook noodles to packed instructions, cool under water and then drizzle with a little sesame oil so it doesnt stick together. Once noodles are cool, mix all ingredients together and pop into a bowl or plate. Drizzle with prepared dressing and serve. Top with tamari almonds or black sesame seeds.