

classic ASIAN DELIGHT



Delicious Noodle Bites

PREPARATION: 15 MINS (PLUS COOLING TIME) **MAKES:** 12

65g dried rice vermicelli noodles

¼ cup Paul Newman's Own Classic Asian Dressing

½ cup bean sprouts

¼ cup torn coriander leaves

¼ cup torn mint leaves

12 baby cos or small butter lettuce leaves

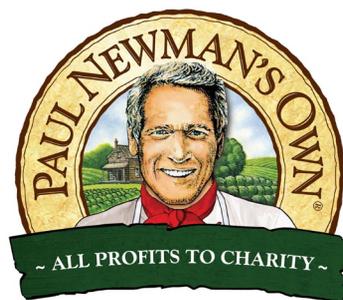
100g Chinese barbecued pork (available from take-away shops and Asian grocery stores), thinly sliced

1 Rehydrate noodles according to pack directions. Drain well, then use scissors to cut random lengths. Add Classic Asian Dressing and stir to combine. Cool.

2 Add bean sprouts, coriander and mint; mix well. Divide noodle salad between lettuce leaves and top with pork slices.

Hint: Ready-cooked Peking duck slices may be substituted for the pork. The duck is available in the meat chiller at many supermarkets.

WOMAN'S DAY ADVERTORIAL



THE REAL TASTE OF WHOLE EGG MAYO

Made using the very finest ingredients, Paul Newman's Own Whole Egg Mayonnaise certainly lives up to Newman's mouthwatering mayo motto, "the creamier, the dreamier" – YUM!



NEWMAN'S OWN SADDLES UP WITH RIDING FOR THE DISABLED

Newman's Own Foundation has donated two custom made 'Independence Strides' saddles and a hoist to the RDA Oakford branch in Western Australia. The saddles feature a high back, arm and harness supports for children with disabilities such as cerebral palsy, Down Syndrome and Muscular Dystrophy. The new equipment will free up volunteers who normally walk each side of the rider and allow more disabled children to take part in this confidence building initiative.

NEWMAN'S OWN
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classic

**800g red rascal potatoes, peeled,
cut into quarters lengthways**
½ cup (75g) pitted Kalamata olives

over. Bake for 25 minutes until chicken is cooked through and potatoes are tender. Serve sprinkled with extra oregano.

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