

# Recipe of the Week

## Chilli Octopus Salad



### Salad

- 500g Hokkien Noodles
- 1 bunch Shallots, sliced diagonally
- 1 Carrot, julienned
- 1 firm Mango, julienned
- 150g Bean Sprouts
- 100g Green Beans, sliced diagonally
- 1 cup Coriander Leaves
- 1 cup Thai Basil Leaves
- 1 cup Roasted Peanuts

- 750g Cleaned Baby Octopus
- 2 Cloves Garlic, crushed
- 1 Long Red Chilli, finely chopped
- 1/4 cup Brown Sugar
- 1/3 cup Lime Juice
- 1/3 cup Fish Sauce
- 1/3 cup Soy Sauce

Place octopus in a large heatproof bowl. Pour over enough boiling water to cover octopus generously. Stand at room temperature until cool. Drain well.

Combine garlic, chilli, sugar, lime juice, fish and soy sauce in a medium bowl. Pour 1/2 of the mixture over octopus in a large bowl and toss to combine. Refrigerate while preparing salad.

Cook noodles according to packet instructions.

To make salad toss all ingredients together and arrange on a large serving platter or bowl.

Cook octopus on a preheated oiled barbeque plate or char grill pan over high heat for 5 minutes, turning occasionally or until lightly charred and just cooked through.

Place on top of salad and drizzle with remaining dressing