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# MOCHI RICE NUGGETS RECIPE

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## Ramen Noodle Salad with Mochi Rice Nuggets

### INGREDIENTS:

SERVES: 2

- 1 packet ramen noodle.
- 100g chopped almond
- 2 tablespoon olive oil
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 2 table honey
- Salt
- 200g red cabbage slices
- 1 packet of DJ & A Mochi Rice Nugget
- 3 tablespoon toasted almond
- 200g green cabbage sliced
- 2 green onion sliced
- 1 large carrot sliced
- 1 tablespoon white sesame seed
- 1 tablespoon black sesame seed



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### METHOD:

**STEP 1.** Whisk together olive oil, rice vinegar, sesame oil, soy sauce, and honey in a large bowl and season with salt and pepper.

**STEP 2.** Add red and green cabbages, green onions, carrot, and sesame seeds. Let sit at least 20 minutes and up to 4 hours in the refrigerator, tossing occasionally.

**STEP 3.** Just before serving, fold in DJ&A Mochi Rice Nuggets, avocado, broken noodles, and almonds and toss to combine with marination.

**STEP 4.** Garnish with sesame seeds before serving.