

**Asian Salad with Marinated Tofu**

1 Large Cucumber

3 carrots

1 wombok cabbage

6 spring onions

1/2 cup on mint and coriander leaves

1 packet marinated tofu

**DRESSING**

2 tablespoon caster sugar

1/3 cup rice wine vinegar

1 tablespoon soya sauce

½ teaspoon sesame oil

Pinch of salt and pepper

Cut cucumber, carrot into thin matchsticks and place in a bowl. Finely shred cabbage, add to the bowl with thinly sliced tofu, chopped spring onion, and chopped herbs.

For the dressing, place sugar and vinegar in a small pan over low heat and stir for 1 minute until sugar dissolves. Increase heat to medium and gently simmer for 2-3 minutes until syrupy. Poor into a heatproof bowl, cool for 10 minutes, and then stir in soy, sesame oil, salt, and pepper.

Pour over salad and serve.