



Edamame Crunch Salad with Crispy Pork Belly

Ingredients

- 2 cups shredded red cabbage
- 2 cups shredded wombok cabbage
- 1 cup rocket
- 1 cup sugar snap peas
- 1 cup julienne carrot
- 2 cups shelled edamame
- Coriander
- Long Track Pantry dressing (or similar)
- Approximately 500g-750g crispy pork belly gently re-heated

Method

- Combine vegetables and edamame on a white platter.
- Just before serving dress with Long Track Pantry Dressing.
- Add warmed, chopped pork belly and sprinkle with pulled coriander leaves.