

BACON, FETA SWEET CHILLI SALAD

INGREDIENTS

100g bacon strip

100g mushroom, halved

300g mixed salad leaves

30g shallot, sliced

80g feta, crumbled

20ml wok oil

70ml **Exotic Sweet Chilli Sauce**

5ml lemon juice

Sea salt and black pepper as required

INSTRUCTIONS

Cook bacon at high heat in non-stick saucepan for 5-6 minutes or until crispy. Remove excess oil by placing on a paper towel.

Place mushroom, salad leaves, shallot, feta, bacon in a large bowl and toss.

Add Exotic wok oil, Exotic Sweet Chilli Dressing, lemon juice and toss again.

Transfer onto a plate, season with some salt and pepper.

Makes 2 Servings

