

# LAHPET THOKE TEA LEAF SALAD



## INGREDIENTS

ORIGINAL LAHPET  
BEAN NUT MIX

GARLIC

RED CABBAGE

WHITE CABBAGE

TOMATOES

CHILLI

DRIED SHRIMP OPTIONAL

**DRESSING: TOASTED SESAME OIL AND LIME JUICE**

## **METHOD:**

1. MIX YOUR SALAD PACK OF TEA LEAVES AND CRUNCHY BEANS IN A BOWL
2. FINELY CHOP: GARLIC AND CHILLIS
3. SLICE RED AND WHITE CABBAGE WITH TOMATOES
4. WHISK THE JUICE OF HALF A LIME AND A TABLESPOON OF TOASTED SESAME OIL TOGETHER IN A BOWL
5. COMBINE ALL OF THE ABOVE AND ENJOY!

