

Asian rice salad with sweet soy dressing

Total time **40 mins** 25 mins preparation time 15 mins cooking time

Nutritional facts (per portion):

1,632 kJ / 390 kcal

Fat: **9 g** Protein: **8 g**

Carbohydrates: **66 g**

INGREDIENTS

2 portion(s)

Salad:

100 g rice (preferably jasmine rice)
1 red pepper, finely diced
1 cucumber, cut into small cubes
1 carrot, grated or finely diced
4 spring onions, chopped (white and green parts)
10 g chopped coriander
30 g chopped peanuts or cashews for crunch

Sweet soy dressing:

3 tbsp Kikkoman Sauce for Rice - sweet
2 tbsp Kikkoman Toasted Sesame Oil
1 tbsp rice vinegar
1 tsp freshly grated ginger
1 small garlic clove, pressed or very finely chopped
1 tbsp honey or maple syrup
0.5 lime (for juice)

PREPARATION

Step 1

100 g rice (preferably jasmine rice)

Cook the rice according to the packet instructions, then spread it out in a large dish to cool—this helps it chill faster and prevents it from sticking together.

Step 2

3 tbsp Kikkoman Sauce for Rice - sweet - **2 tbsp** Kikkoman Toasted Sesame Oil - **1 tbsp** rice vinegar - **1 tsp** freshly grated ginger - **1** small garlic clove, pressed or very finely chopped - **1 tbsp** honey or maple syrup - **0.5** lime (for juice)

Combine all the dressing ingredients in a small bowl and mix well until the honey dissolves and the flavours are nicely combined.

Step 3

1 red pepper, finely diced - **1** cucumber, cut into small cubes - **1** carrot, grated or finely diced - **4** spring onions, chopped (white and green parts) - **10 g** chopped coriander - **30 g** chopped peanuts or cashews for crunch

In a large bowl, mix the cooled rice with the red pepper, cucumber, carrot, spring onions and coriander. Pour the prepared dressing over and toss well to coat all the ingredients evenly. Just before serving, sprinkle with the chopped nuts for extra crunch and flavour.

Step 4

Serve on plates and sprinkle with a few extra chopped nuts if you like.