KIKKOMAN

Cabbage Salad with Nuts and Soy Dressing

Total time **20 mins** **15 mins** preparation time **5 mins** cooking time

INGREDIENTS

4 portion(s)

0.25	white cabbage
0.25	red cabbage
1	carrot
2	spring onions
50 g	mixed nuts, such as cashews, almonds, and hazelnuts.

Dressing:

2 tbsp	Kikkoman Teriyaki Sauce with Toasted Sesame
1 tbsp	lemon juice
1 tbsp	honey
1 tsp	sesame oil

PREPARATION

Step 1

0.25 white cabbage - **0.25** red cabbage - **1** carrot - **2** spring onions

Finely slice the vegetables, for example, using a mandoline.

Step 2

50 g mixed nuts, such as cashews, almonds, and hazelnuts.

Lightly toast the nuts in a dry pan, chop them coarsely, and mix them with the vegetables.

Step 3

2 tbsp Kikkoman Teriyaki Sauce with Toasted Sesame - **1 tbsp** lemon juice - **1 tbsp** honey - **1 tsp** sesame oil

Whisk all the dressing ingredients together and pour over the salad.

Taste and adjust with more soy sauce if needed, and serve.