

Caramelised leek & walnut salad

Total time **15 mins** 10 mins preparation time 5 mins cooking time

Nutritional facts (per portion):
1,686 kJ / 403 kcal

Fat: **29.5 g** Protein: **8.6 g**
Carbohydrates: **25 g**

INGREDIENTS

2 portion(s)

Dressing:

2 tbsp olive oil
1 tsp Dijon mustard
2 tbsp Kikkoman Naturally Brewed Soy Sauce
1 tbsp maple syrup
1 garlic clove

Salad:

1 yellow pepper
1 leek (white part)
1 tbsp olive oil
2 tbsp Kikkoman Naturally Brewed Soy Sauce
1 tbsp honey
2 tbsp sunflower seeds
40 g walnuts
40 g rocket salad

PREPARATION

Step 1

2 tbsp olive oil - **1 tsp** Dijon mustard - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** maple syrup - **1** garlic clove - **1** yellow pepper
Mix the ingredients for the dressing thoroughly and pour into two jars. Cut the pepper into thin strips and add to the jars.

Step 2

1 leek (white part) - **1 tbsp** olive oil - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** honey - **2 tbsp** sunflower seeds
Cut the leek into slices and fry in olive oil. Add the honey and Kikkoman Soy Sauce and fry until it caramelises. Mix with the sunflower seeds and layer on top of the pepper.

Step 3

40 g walnuts - **40 g** rocket salad
Sprinkle the chopped walnuts and rocket salad on top. Before serving, place on a plate and mix well.