KIKKOMAN

Carrot, ginger & macadamia salad

Total time **20 mins** **10 mins** preparation time **10 mins** marinating time

Nutritional facts (per portion):
2,766 kJ / 661 kcal

Fat: **51 g** Protein: **18.5 g**
Carbohydrates: **42 g**

INGREDIENTS

2 portion(s)

5	large carrots
3 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu
2 tbsp	Kikkoman Toasted Sesame Oil
0.5 tsp	turmeric
1 tsp	grated ginger
200 g	cooked edamame
1 bunch	fresh coriander
80 g	macadamia nuts

PREPARATION

Step 1

5 large carrots - **3 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **2 tbsp** Kikkoman Toasted Sesame Oil - **0.5 tsp** turmeric - **1 tsp** grated ginger
Peel the carrots and shave them into thin ribbons. Mix with the Kikkoman Yuzu Ponzu, Kikkoman Sesame Oil, turmeric and grated ginger. Leave to stand for 10 minutes.

Step 2

200 g cooked edamame - **1 bunch** fresh coriander - **80 g** macadamia nuts
Mix the marinated carrots with the edamame, fresh coriander and macadamia nuts.