KIKKOMAN

Cucumber and Melon Salad

Total time **10 mins** **10 mins** preparation time

Nutritional facts (per portion):
1,091 kJ / 261 kcal

Fat: **16.5 g** Protein: **10.2 g**
Carbohydrates: **15 g**

INGREDIENTS

4 portion(s)

2	mini cucumbers (or 1 large cucumber)
1	small melon (e.g. Cantaloupe, watermelon, honeydew melon)
200 g	feta
2	red sweet pointed peppers
2 tbsp	olive oil
2.5 tbsp	white wine vinegar
2.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	honey
	Freshly ground pepper

PREPARATION

Step 1

To prepare the salad, wash the cucumber and slice finely. Halve the melon, remove the seeds and dice the flesh. Crumble the feta. Halve the peppers, removing the seeds and core. Wash and cut into strips.

Step 2

To prepare the dressing, use a blender to blend 1–2 tablespoons of diced melon, the olive oil, vinegar, soy sauce and honey together. Season with pepper. Add the dressing to the salad and toss before serving.