KIKKOMAN

Lao crispy oven rice salad

Total time **45 mins** **10 mins** preparation time **35 mins** cooking time

Nutritional facts (per portion):
3,463.0 kJ / 829 kcal

Fat: **50 g** Protein: **25.2 g**
Carbohydrates: **62.5 g**

INGREDIENTS

2 portion(s)

250 g	cooked sushi rice, short- or medium-grain (day-old works well)
0.5 tsp	red Thai curry paste
2 tsp	Kikkoman Toasted Sesame Oil
3 tsp	Kikkoman Naturally Brewed Soy Sauce

For the dressing:

0.5	small red chilli
1	garlic clove
1	small lime, zest and juice
2 tsp	Kikkoman Toasted Sesame Oil
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tsp	brown sugar
50 ml	passion fruit juice (alternatively: orange juice)
4 pinch	black pepper, freshly ground
100 g	baby leaf spinach
2	mini cucumbers
2	carrots
0.5 bunch	parsley, coriander and/or mint

For the vegan scrambled eggs:

1 tsp	Kikkoman Toasted Sesame Oil
0.5	red onion
1	small garlic clove
100 g	firm or medium-firm tofu

PREPARATION

Step 1

250 g cooked sushi rice, short- or medium-grain (day-old works well) - **0.5 tsp** red Thai curry paste - **2 tsp** Kikkoman Toasted Sesame Oil **3 tsp** Kikkoman Naturally Brewed Soy Sauce
Preheat the oven to 200 °C and line a small baking tray with baking paper. Mix the rice with the curry paste, Kikkoman Sesame Oil and Kikkoman Soy Sauce, spread evenly over the prepared tray and bake in the preheated oven for 20–30 min until crispy and lightly browned, turning once halfway through.

Step 2

0.5 small red chilli - **1** garlic clove - **1** small lime, zest and juice - **2 tbsp** Kikkoman Toasted Sesame Oil - **3 tbsp** Kikkoman Naturally Brewed Soy Sauce - **0.5 tsp** brown sugar - **50 ml** passion fruit juice (alternatively: orange juice) - **4 pinch** black pepper, freshly ground
Finely chop the chilli and garlic, then stir together with the lime zest and juice, Kikkoman Sesame Oil, Kikkoman Soy Sauce, sugar and passion fruit juice. Season with the pepper.

Step 3

100 g baby leaf spinach - **2** mini cucumbers - **2** carrots - **0.5 bunch** parsley, coriander and/or mint
Wash and spin the spinach dry. Slice the cucumbers and carrots lengthways into thin strips. Chop the herbs, then toss all the salad ingredients with the dressing.

Step 4

1 tsp Kikkoman Toasted Sesame Oil - **0.5** red

2 tsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tsp	turmeric, ground
	Optional: kala namak
30 g	wasabi peas, chopped
1	small unwaxed lime, cut into wedges
	A few mint leaves

onion - **1** small garlic clove - **100 g** firm or medium-firm tofu - **2 tsp** Kikkoman Naturally Brewed Soy Sauce - **0.5 tsp** turmeric, ground - Optional: kala namak

Heat the Kikkoman Sesame Oil in a small frying pan. Finely chop the onion and garlic, add to the pan and cook until softened. Crumble in the tofu, stir well, then season with the Kikkoman Soy Sauce, turmeric and, if using, the kala namak. Cook until the tofu is heated through and everything is well combined.

Step 5

30 g wasabi peas, chopped - **1** small unwaxed lime, cut into wedges - A few mint leaves

Arrange the salad on plates: start with the ingredients from Step 3, add the crispy rice, top with the vegan scrambled eggs, wasabi peas, lime wedges and mint and serve.