KIKKOMAN

Melon salad with crispy tortilla strips

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

Nutritional facts (per portion):
3,500 kJ / 825 kcal

Fat: **62.4 g** Protein: **17.2 g**
Carbohydrates: **50.1 g**

INGREDIENTS

2 portion(s)

2	large tortillas (flour or corn)
2 tbsp	oil
400 g	watermelon
200 g	cucumber
1	avocado
1	small red onion (50g)
15 g	fresh coriander
15 g	fresh parsley
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
4 tbsp	olive oil
1 tbsp	white wine vinegar
1 tsp	finely diced fresh chilli
1 tsp	honey
	Freshly ground pepper

To serve

75 g	white cheese e.g. feta
	Fresh herbs for garnish

PREPARATION

Step 1

Brush the tortillas with oil and cut them into 1-1,5cm strips. Place on a sheet tray and bake for 5-7 minutes at 225 degrees until golden and crispy. Leave to cool.

Step 2

Cut watermelon, cucumber and avocado into cubes. Cut the red onion into thin slices. Mix in a bowl with finely chopped coriander and parsley.

Step 3

Top with the crispy tortilla strips just before serving.

Step 4

Mix ponzu, olive oil, vinegar, chilli, honey and pepper into a vinaigrette. Drizzle over the salad before serving.

Step 5

If you want, you can add some cheese and extra herbs.