KIKKOMAN

Potato and avocado salad with wasabi

Total time **60 mins**

Nutritional facts (per portion):
2,715 kJ / 648 kcal

Fat: **41.4 g** Protein: **17.5 g**
Carbohydrates: **56.2 g**

INGREDIENTS

4 portion(s)

1 kg	potatoes, cut into circular slices or cubes
4 tbsp	Kikkoman Naturally Brewed Organic Soy Sauce
1 tsp	wasabi paste
125 ml	mayonnaise
1 tbsp	lemon juice
1 tsp	mustard (e.g. Dijon mustard)
1 pinch	of salt and sugar
2	avocados with the shell and stone removed and diced
5	hard-boiled eggs, chopped
125 g	blanched celery, chopped
125 g	spring onions, chopped

PREPARATION

Step 1

Place the potatoes in a pan, cover with cold water and bring to the boil with the lid on. Reduce the heat and allow the potatoes to boil until they just become tender. Tip the potatoes into a colander and rinse with cold water and allow the potatoes to cool to room temperature.

Step 2

Mix the mayonnaise, soy sauce, wasabi, lemon juice, mustard, salt and sugar. Turn the potato, avocado, egg, celery and spring onion into the mayonnaise mixture.

Step 3

Serve with a good bread.