KIKKOMAN

Red cabbage salad with cashews & peas

Total time **15 mins** **15 mins** preparation time

Nutritional facts (per portion):
1,086 kJ / 258 kcal

Fat: **16 g** Protein: **8 g**
Carbohydrates: **24 g**

INGREDIENTS

2 portion(s)

Salad:

150 g	red cabbage
1 pinch	salt
80 g	carrot
80 g	red pepper
80 g	snow peas
1	chopped spring onion, including green tops
20 g	radish sprouts
2 tbsp	chopped fresh coriander

Dressing:

1 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
1 tbsp	freshly squeezed mandarin juice
1 tbsp	peanut butter
1 tbsp	Kikkoman Toasted Sesame Oil
1 tsp	maple syrup
1 tsp	Kikkoman Seasoning for Sushi Rice (125ml)
0.5 tbsp	water

Additionally:

20 g	cashew nuts
2 tsp	black sesame seeds

PREPARATION

Step 1

150 g red cabbage - **1 pinch** salt - **80 g** carrot - **80 g** red pepper - **80 g** snow peas - **1** chopped spring onion, including green tops - **20 g** radish sprouts - **2 tbsp** chopped fresh coriander

Finely shred the red cabbage, sprinkle with the salt and gently massage it with your hands to soften. Peel the carrot and cut it into julienne strips. Slice the red pepper into thin strips and cut the snow peas diagonally into smaller pieces. Place the vegetables in a bowl and add the chopped spring onion, radish sprouts and coriander. Toss to combine.

Step 2

1 tbsp Kikkoman Spicy Chili Sauce for Kimchi - **1 tbsp** freshly squeezed mandarin juice - **1 tbsp** peanut butter - **1 tbsp** Kikkoman Toasted Sesame Oil - **1 tsp** maple syrup - **1 tsp** Kikkoman Seasoning for Sushi Rice (125ml) - **0.5 tbsp** water - **20 g** cashew nuts - **2 tsp** black sesame seeds

In a separate bowl, mix the dressing ingredients: Kikkoman Kimchi Chili Sauce, mandarin juice, peanut butter, Kikkoman Sesame Oil, maple syrup, Kikkoman Seasoning for Sushi Rice and water. Pour the dressing over the salad and mix well. Toast the cashews in a dry pan, let them cool, then chop. Sprinkle the salad with the cashews and black sesame seeds, and serve.