KIKKOMAN

Salad with eggs, asparagus, anchovies and cheese sauce

Total time **20 mins** **20 mins** preparation time

Nutritional facts (per portion):
3,981 kJ / 936 kcal

INGREDIENTS

2 portion(s)

100 g	of butter lettuce
3	eggs
200 g	of green asparagus
10 g	of butter
30 g	anchovy fillets
	A pinch of pepper
Sauce:	
50 g	of natural yoghurt
50 g	of mayonnaise
1 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
30 g	of grated Parmesan cheese

PREPARATION

Step 1

Mix the ingredients for the sauce.

Step 2

Hard-boil the eggs (6 minutes), and peel the cooled down eggs.

Step 3

Put the washed lettuce on the plates.

Step 4

Briefly fry the asparagus in butter and put it together with the eggs on the lettuce.

Step 5

Pour the sauce over it, decorate it with the anchovy fillets and optionally, a little of parmesan cheese.

Step 6

Sprinkle it with pepper and serve it.