KIKKOMAN

# Spaghetti Salad

Total time **30 mins**

Nutritional facts (per portion):
**2,242 kJ / 535 kcal**

Fat: **31.8 g** Protein: **8.4 g**
Carbohydrates: **53.6 g**

## INGREDIENTS

**4 portion(s)**

| | |
|---|---|
| **200 g** | spaghetti |
| **100 g** | cucumber |
| | a pinch of salt |
| **100 g** | onions |
| **150 g** | tangerines (canned) |
| **40 g** | raisins |
| **150 g** | mayonnaise |
| **15 g** | horseradish (from a jar, grated) |
| **2 tbsp** | Kikkoman Naturally Brewed Soy Sauce |
| **4** | lettuce leaves |
| **4** | small tomatoes |
| | a little chervil |

## PREPARATION

### Step 1

Cook the spaghetti according to the pack instructions. Rinse in cold water and drain well. Wash and cut the cucumber horizontally into four pieces. Remove the core with a spoon. Cut the cucumber into thin slices and sprinkle with salt. Squeeze well, then rinse under running water. Squeeze again. Peel the onions, halve them and cut into thin slices. Sprinkle with salt. Follow the same procedure as for the cucumber.

### Step 2

Pour the tinned tangerines into a sieve, leave to drain and then dab dry. Soften the raisins in warm water and drain well. Combine the mayonnaise, horseradish and naturally brewed soy sauce in a bowl, mixing well. Put all the ingredients in a large bowl and combine. Arrange the spaghetti salad on the lettuce leaves and garnish with the quartered tomatoes and chervil.