KIKKOMAN

Spinach salad with crunchy vegetables and sesame and peanut dressing

Total time **14 mins** **2 mins** preparation time **10 mins** marinating time **2 mins** cooking time

Nutritional facts (per portion):
1,193 kJ / 285 kcal

Fat: **23.3 g** Protein: **8.2 g**
Carbohydrates: **10 g**

INGREDIENTS

1 portion(s)

100 g	baby spinach
250 g	white radish
150 g	carrot
1 bunch	chives
1 tbsp	sesame seeds
2 tbsp	peanuts
0.5 tsp	ground smoked paprika (mild or spicy)
Dressing	
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
2 tbsp	olive oil
1 tbsp	peanut butter
1 tbsp	Kikkoman Mirin-Style Sweet Cooking Seasoning
1 pinch	pepper

PREPARATION

Step 1

Place the dressing ingredients in a small jar, screw on the lid and shake it hard until the ingredients combine.

Step 2

Clean the spinach and place it in a bowl. Peel and cut the radish and the carrot into thin sticks. Chop the chives finely and add it to the vegetables.

Step 3

Dry roast the sesame seeds and peanuts in a pan, adding ground smoked paprika. Mix it with the salad and pour over the dressing just before serving.