

## **Tomato salad with Ponzu dressing and soycrunch**

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

## **INGREDIENTS**

4 portion(s)

**500 g** tomatoes (preferably

different colours/types)

**2** white onions

**1** handful sprouts (e.g.

onion sprouts and cress)

**Ponzu dressing:** 

**1 tbsp** Kikkoman Ponzu Citrus

Seasoned Soy Sauce -

Lemon

**2 tbsp** sesame oil

**1 tbsp** white wine vinegar

**Soycrunch:** 

**75 g** mixed nuts, almonds and

pumpkin seeds

**50 ml** Kikkoman Naturally

**Brewed Soy Sauce** 

## **PREPARATION**

Step 1

Roast nuts, almonds and pumpkin seeds in Kikkoman Naturally Brewed Soy Sauce in a pan, until the soy sauce has evaporated. Leave to cool.

Step 2

Rinse tomatoes, and slice them. Peel the onions, and cut them in thin slices. Place tomatoes and onions on a serving dish or on plates.

Step 3

Whisk or shake Kikkoman Ponzu Citrus Seasoned Soy Sauce, sesame oil and white wine vinegar for a dressing. Pour the dressing over the tomato salad.

Step 4

Chop the cool soycrunch coarsely, and sprinkle it over the tomato salad with the sprouts. Serve right away as a side dish.