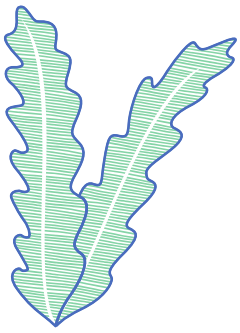


WAKAME SALAD

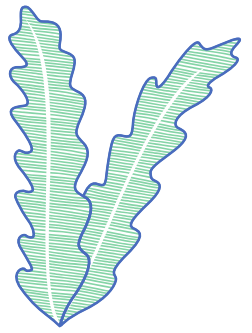


INGREDIENTS

30g Dried Wakame
1 tsp finely chopped pickled ginger
1 red chilli, finely sliced, seeds removed
1 tbsp Mirin (sweet rice wine)
1 tbsp Kecap Manis
1 tsp Fish Sauce
1 tsp Sesame Oil
1 tbsp toasted Sesame Seeds

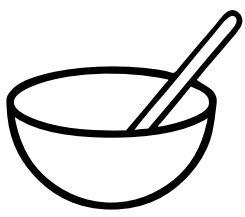
EQUIPMENT

Knife
Chopping Board
Bowl
Spoon



*Dried wakame is so versatile, try sprinkling on your scrambled eggs, fish or pasta

Prep: 20 mins Cook: 0 Mins

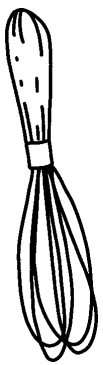


1

RE-HYDRATE WAKAME

Rince wakame, then soak in a bowl of tepid water for 15 minutes.

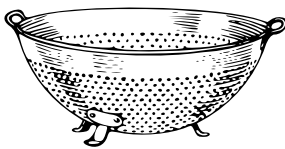
TIP: you will need a large bowl as wakame will reconstitute to approx. 5 times its dried size



2

COMBINE

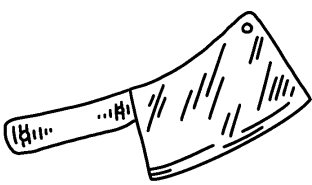
While the wakame is soaking combine all other ingredients except sesame seeds in a bowl and whisk until well combined.



3

DRAIN

Drain wakame and gently squeeze to remove excess water



4

CUT

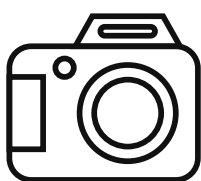
Chop wakame into thin strips using a knife or scissors and place in serving bowl



5

POUR

Pour dressing over wakame and gently combine



6

ENJOY!

Top with toasted sesame seeds and enjoy!

Take a photo of your salad and share it on your socials

TasteTomorrow