KIKKOMAN

Fennel, Edamame and Walnut Salad with Ponzu dressing

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
2,094 kJ / 500 kcal

INGREDIENTS

4 portion(s)

Vegetables

250 g	fennel bulb, tops trimmed
175 g	shelled cooked edamame
100 g	radishes

Salad dressing

50 g	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
100 g	olive oil

Garnish

100 g	walnuts
20 g	black sesame seeds
20 g	basil
10 g	dill

PREPARATION

Step 1

Preheat oven to 160C. Roast walnuts on a baking tray for 15-20 minutes, until lightly browned and fragrant. Allow to cool and then break into rough pieces.

Step 2

Remove the tough outer layer from the fennel and discard. Slice into quarters and slice each as thinly as you can. If you have a mandolin, use it. Cut the radishes into wedges. Pick the basil and dill leaves and tear roughly.

Step 3

Put the Ponzu and olive oil in a clean, empty jar and shake well for 20-30 seconds, until opaque in appearance and emulsified. Toss the vegetables and garnishes together, add the dressing and serve.