

# 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.