

Lao crispy oven rice salad

Total time **45 mins** 10 mins preparation time **35 mins** cooking time

Nutritional facts (per portion):
3,463.0 kJ / 829 kcal

Fat: **50 g** Protein: **25.2 g**
Carbohydrates: **62.5 g**

INGREDIENTS

2 portion(s)

- 250 g** cooked sushi rice, short- or medium-grain (day-old works well)
- 0.5 tsp** red Thai curry paste
- 2 tsp** [Kikkoman Toasted Sesame Oil](#)
- 3 tsp** [Kikkoman Naturally Brewed Soy Sauce](#)
- For the dressing:**
- 0.5** small red chilli
- 1** garlic clove
- 1** small lime, zest and juice
- 2 tsp** [Kikkoman Toasted Sesame Oil](#)
- 3 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#)
- 0.5 tsp** brown sugar
- 50 ml** passion fruit juice (alternatively: orange juice)
- 4 pinch** black pepper, freshly ground
- 100 g** baby leaf spinach
- 2** mini cucumbers
- 2** carrots
- 0.5 bunch** parsley, coriander and/or mint

For the vegan scrambled eggs:

- 1 tsp** [Kikkoman Toasted Sesame Oil](#)
- 0.5** red onion
- 1** small garlic clove
- 100 g** firm or medium-firm tofu

PREPARATION

Step 1

250 g cooked sushi rice, short- or medium-grain (day-old works well) - **0.5 tsp** red Thai curry paste - **2 tsp** [Kikkoman Toasted Sesame Oil](#) **3 tsp** [Kikkoman Naturally Brewed Soy Sauce](#)
Preheat the oven to 200 °C and line a small baking tray with baking paper. Mix the rice with the curry paste, Kikkoman Sesame Oil and Kikkoman Soy Sauce, spread evenly over the prepared tray and bake in the preheated oven for 20–30 min until crispy and lightly browned, turning once halfway through.

Step 2

0.5 small red chilli - **1** garlic clove - **1** small lime, zest and juice - **2 tbsp** [Kikkoman Toasted Sesame Oil](#) - **3 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **0.5 tsp** brown sugar - **50 ml** passion fruit juice (alternatively: orange juice) - **4 pinch** black pepper, freshly ground
Finely chop the chilli and garlic, then stir together with the lime zest and juice, Kikkoman Sesame Oil, Kikkoman Soy Sauce, sugar and passion fruit juice. Season with the pepper.

Step 3

100 g baby leaf spinach - **2** mini cucumbers - **2** carrots - **0.5 bunch** parsley, coriander and/or mint
Wash and spin the spinach dry. Slice the cucumbers and carrots lengthways into thin strips. Chop the herbs, then toss all the salad ingredients with the dressing.

Step 4

1 tsp [Kikkoman Toasted Sesame Oil](#) - **0.5** red

2 tsp Kikkoman Naturally Brewed Soy Sauce
0.5 tsp turmeric, ground
Optional: kala namak
30 g wasabi peas, chopped
1 small unwaxed lime, cut into wedges
A few mint leaves

onion - **1** small garlic clove - **100 g** firm or medium-firm tofu - **2 tsp** Kikkoman Naturally Brewed Soy Sauce - **0.5 tsp** turmeric, ground - Optional: kala namak

Heat the Kikkoman Sesame Oil in a small frying pan. Finely chop the onion and garlic, add to the pan and cook until softened. Crumble in the tofu, stir well, then season with the Kikkoman Soy Sauce, turmeric and, if using, the kala namak. Cook until the tofu is heated through and everything is well combined.

Step 5

30 g wasabi peas, chopped - **1** small unwaxed lime, cut into wedges - A few mint leaves
Arrange the salad on plates, top with the vegan scrambled eggs, wasabi peas, lime wedges and mint and serve.