

Melon salad with crispy tortilla strips

Total time **20 mins** 15 mins preparation time 5 mins cooking time

Nutritional facts (per portion):
3500 kJ / 825 kcal

Fat: **62.4 g** Protein: **17.2 g**
Carbohydrates: **50.1 g**

INGREDIENTS

2 portion(s)

| | |
|-----------------|---|
| 2 | large tortillas (flour or corn) |
| 2 tbsp | oil |
| 400 g | watermelon |
| 200 g | cucumber |
| 1 | avocado |
| 1 | small red onion (50g) |
| 15 g | fresh coriander |
| 15 g | fresh parsley |
| 2 tbsp | <u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u> |
| 4 tbsp | olive oil |
| 1 tbsp | white wine vinegar |
| 1 tsp | finely diced fresh chilli |
| 1 tsp | honey |
| | Freshly ground pepper |
| To serve | |
| 75 g | white cheese e.g. feta |
| | Fresh herbs for garnish |

PREPARATION

Step 1

Brush the tortillas with oil and cut them into 1-1,5cm strips. Place on a sheet tray and bake for 5-7 minutes at 225 degrees until golden and crispy. Leave to cool.

Step 2

Cut watermelon, cucumber and avocado into cubes. Cut the red onion into thin slices. Mix in a bowl with finely chopped coriander and parsley.

Step 3

Top with the crispy tortilla strips just before serving.

Step 4

Mix ponzu, olive oil, vinegar, chilli, honey and pepper into a vinaigrette. Drizzle over the salad before serving.

Step 5

If you want, you can add some cheese and extra herbs.