KIKKOMAN

# Pineapple mayonnaise dip with salmon tacos

Total time **35 mins** **25 mins** preparation time **10 mins** cooking time **10 mins** cooling time

Nutritional facts (per portion):
**3,471 kJ / 831 kcal**

Fat: **59 g** Protein: **30.2 g**
Carbohydrates: **41 g**

## INGREDIENTS

**2 portion(s)**

| | |
|---|---|
| **100 g** | pineapple flesh |
| **1** | spring onion |
| **1** | small red chilli |
| **1** | clove of garlic |
| **1** | small piece of ginger (approx. 1 cm) |
| **1 tbsp** | vegetable oil |
| **1 tbsp** | sugar |
| **1 tbsp** | white wine vinegar |
| **4 tbsp** | Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon |
| **30 g** | red cabbage |
| **3** | lettuce leaves |
| **1** | small tomato |
| **100 g** | avocado |
| **250 g** | salmon fillet |
| **1 tbsp** | Kikkoman Naturally Brewed Soy Sauce |
| | Freshly ground pepper |
| **50 g** | mayonnaise |
| **6** | taco shells |

## PREPARATION

### Step 1

**100 g** pineapple flesh - **1** spring onion - **1** small red chilli - **1** clove of garlic - **1 cm** piece of ginger - **1 tbsp** vegetable oil - **1 tbsp** sugar - **1 tbsp** white wine vinegar - **4 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
Finely dice the pineapple. Cut the spring onion into rings. Dice the chilli, garlic and ginger very finely. Heat the oil in a small pan and sauté the pineapple, spring onion, garlic, ginger and chilli for approx. 3 minutes. Sprinkle with the sugar and caramelise for a further 3 minutes. Deglaze with vinegar and Kikkoman Ponzu Lemon, bring to the boil briefly and roughly puree. Leave to cool for approx. 10 minutes.

### Step 2

**30 g** red cabbage - **3** lettuce leaves - **1** small tomato - **100 g** avocado
Finely slice the red cabbage and cut the lettuce into strips. Deseed the tomato and cut into cubes with the avocado.

### Step 3

**250 g** salmon fillet - **1 tbsp** vegetable oil - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - Freshly ground pepper
Cut the salmon fillet into cubes. Heat the oil in a small pan, fry the salmon for approx. 3 minutes and season with the Kikkoman Soy Sauce and pepper.

### Step 4

**50 g** mayonnaise - Freshly ground pepper - **6** taco shells

Mix the cooled pineapple-ponzu-dip with the mayonnaise and season with pepper. Spread half of the dip on the taco shells, fill with red cabbage, lettuce, tomato and avocado, top with salmon and serve drizzled with the remaining dip.