

Potato and avocado salad with wasabi

Total time **60 mins**

Nutritional facts (per portion):
2715 kJ / 648 kcal

Fat: **41.4 g** Protein: **17.5 g**
Carbohydrates: **56.2 g**

INGREDIENTS

4 portion(s)

1 kg	potatoes, cut into circular slices or cubes
4 tbsp	Kikkoman Naturally Brewed Organic Soy Sauce
1 tsp	wasabi paste
125 ml	mayonnaise
1 tbsp	lemon juice
1 tsp	mustard (e.g. Dijon mustard)
1 pinch	of salt and sugar
2	avocados, diced
5	hard-boiled eggs, chopped
125 g	blanched celery, chopped
125 g	spring onions, chopped

PREPARATION

Step 1

Place the potatoes in a pan, cover with cold water and bring to the boil with the lid on. Reduce the heat and simmer until just tender - about 10-15 minutes. Drain the potatoes in a colander and allow the potatoes to cool to room temperature.

Step 2

Mix the mayonnaise, Kikkoman soy sauce, wasabi, lemon juice, mustard and sugar. Gently toss the potatoes, avocado, egg, celery and spring onion in the mayonnaise mixture.

Step 3

Serve with good bread, or as an accompaniment to picnic or bbq food.