KIKKOMAN

Quinoa salad with avocado and roasted nuts

Total time **35 mins**

Nutritional facts (per portion):
2,198 kJ / 525 kcal

INGREDIENTS

4 portion(s)

Roasted nuts:

60 g	cashews
60 g	almonds (blanched)
3 tbsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
1 tsp	sugar

Salad:

200 g	quinoa
1 bunch	radishes
1	cucumber
5 tbsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
2 tbsp	lemon juice
1 tsp	honey
0.5 tsp	mustard
1 tbsp	vegetable oil
2	ripe avocados

PREPARATION

Step 1

Preheat the oven to 160°C (140°C convection). Roughly chop the cashews and almonds and mix with 2 tbsp. Kikkoman Gluten-free Soy Sauce and the sugar in a bowl. Spread on an oven tray lined with baking paper and roast until crunch, approximately 20–25 minutes.

Step 2

While the nuts are roasting, rinse and drain the quinoa. Cook in boiling water for approximately 15 minutes, then drain and transfer to a bowl. Wash and finely slice the radishes and cucumber and mix with the quinoa.

Step 3

Combine 5 tbsp. Kikkoman Gluten-free Soy Sauce with 2 tbsp. lemon juice, honey, vegetable oil and mustard and mix until smooth. Pour over the quinoa salad and stir through. Divide the salad onto plates. Halve the avocados, cut into wedges and place on the quinoa salad. Top with the hot roasted nuts and serve. Can also be garnished with fresh cress.