KIKKOMAN

Quinoa salad with blue cheese, spinach, nuts and strawberries

Total time **25 mins** **25 mins** preparation time

Nutritional facts (per portion):
9,386 kJ / 2,242 kcal

INGREDIENTS

4 portion(s)

200 g	white quinoa
100 g	fresh baby spinach
200 g	strawberries
150 g	roquefort cheese
100 g	walnuts
2 tbsp	olive oil
1 tbsp	honey
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

PREPARATION

Step 1

Put the quinoa in a pan and pour over Pour the quinoa over 450 ml of water. Cook covered over low heat for 15 minutes, until the water is absorbed. Leave aside to cool.

Step 2

Put the spinach on the plates and gently mix it with the quinoa. Add crumbled cheese and strawberries.

Step 3

Put the nuts into a frying pan, add olive oil, honey and Ponzu citrus soy sauce. Briefly fry until the nuts are coated in the sauce. Put the nuts on the dish and pour the rest of the sauce over the whole dish.