KIKKOMAN

# Raw Asian-Style Asparagus & Carrot Salad with Soy & Lime Dressing

Total time **30 mins** **20 mins** preparation time **10 mins** cooking time

## INGREDIENTS

**4 portion(s)**

| | |
|---|---|
| **1 bunch** | British asparagus spears, cut into long thin strips |
| **1** | large carrot, cut into long thin strips |
| **1** | courgette, cut into long thin strips |
| **2 tbsp** | sunflower oil |
| **1** | shallot, finely sliced |
| **1** | clove garlic, finely sliced |
| **1 tbsp** | fresh mint |
| **0.5 tsp** | dried red chilli |
| **For the dressing:** | |
| | Juice of 1 lime |
| **2 tbsp** | Kikkoman Naturally Brewed Less Salt Soy Sauce |
| **1 tsp** | palm sugar or light brown sugar |
| **0.5 tsp** | shrimp paste |

## PREPARATION

**Step 1**

Place the asparagus, carrot and courgette in a large mixing bowl.

**Step 2**

Heat the oil in a small frying pan until hot and fry the shallots over a high heat until they are golden brown and crispy. Remove with a slotted spoon and drain on kitchen paper. Then add the garlic to the oil and fry until crisp. Remove and drain on kitchen paper.

**Step 3**

Make the dressing by whisking all the ingredients together, then pour over the asparagus, carrot and courgette and toss to mix. Arrange on a serving plate.

**Step 4**

Scatter over the crispy fried shallot and garlic, followed by the mint and chilli and serve immediately.