

Spinach Salad with Crunchy Vegetables and Sesame

Total time **14 mins** 2 mins preparation time 10 mins marinating time 2 mins cooking time

Nutritional facts (per portion):
1193 kJ / 285 kcal

Fat: **23.3 g** Protein: **8.2 g**
Carbohydrates: **10 g**

INGREDIENTS

1 portion(s)

100 g baby spinach
250 g white radish
150 g carrot
1 bunch chives
1 tbsp sesame seeds
2 tbsp peanuts
0.5 tsp ground smoked paprika (mild or spicy)

Dressing:

2 tbsp [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#)
2 tbsp olive oil
1 tbsp peanut butter
1 tbsp [Kikkoman Mirin-Style Sweet Seasoning](#)
1 pinch pepper

PREPARATION

Step 1

Place the dressing ingredients in a small jar, screw on the lid and shake it hard until the ingredients combine.

Step 2

Clean the spinach and place it in a bowl. Peel and cut the radish and the carrot into thin sticks. Chop the chives finely and add it to the vegetables.

Step 3

Dry roast the sesame seeds and peanuts in a pan, adding ground smoked paprika. Mix it with the salad and pour over the dressing just before serving.