

Tomato salad with Ponzu dressing and soycrunch

Total time **20 mins** **20 mins** preparation time

INGREDIENTS

4 portion(s)

- 500 g** tomatoes (preferably different colours/types)
- 2** white onions
- 1** handful sprouts (e.g. onion sprouts and cress)

Ponzu dressing:

- 1 tbsp** [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#)

- 2 tbsp** sesame oil

- 1 tbsp** white wine vinegar

Soycrunch:

- 75 g** mixed nuts, almonds and pumpkin seeds
- 50 ml** [Kikkoman Naturally Brewed Soy Sauce](#)

PREPARATION

Step 1

Roast nuts, almonds and pumpkin seeds in Kikkoman Naturally Brewed Soy Sauce in a pan, until the soy sauce has evaporated. Leave to cool.

Step 2

Rinse tomatoes, and slice them. Peel the onions, and cut them in thin slices. Place tomatoes and onions on a serving dish or on plates.

Step 3

Whisk or shake Kikkoman Ponzu Citrus Seasoned Soy Sauce, sesame oil and white wine vinegar for a dressing. Pour the dressing over the tomato salad.

Step 4

Chop the cool soycrunch coarsely, and sprinkle it over the tomato salad with the sprouts. Serve right away as a side dish.