KIKKOMAN

Vegetable Rice Bowl

Total time **45 mins** **10 mins** preparation time **35 mins** cooking time

INGREDIENTS

4 portion(s)

100 g	wild rice mixture
200 g	oyster mushrooms
1 tbsp	of olive oil
7 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
2	mini cucumbers
2	carrots
100 g	bag herby salad
4	spring onions
3 tsp	Kikkoman Toasted Sesame Oil
100 g	cream
4 tbsp	light balsamic vinegar
1.5 tsp	agave syrup
2 tsp	sesame seeds
	Freshly ground pepper
50 g	cashew nuts
4	eggs

PREPARATION

Step 1

Prepare rice according to the package instructions. Clean the oyster mushrooms, cut them a little smaller depending on the size, fry in heated olive oil for about 2-3 minutes and drizzle with 2 tablespoons of Ponzu.

Step 2

Slice the carrots and cucumbers into thin slices. Slice the spring onions finely.

Step 3

Mix the remaining Ponzu, sesame oil, cream, 1-2 tablespoons of vinegar, agave syrup and sesame for the dressing and season with pepper. Roughly chop cashew nuts.

Step 4

Arrange rice, oyster mushrooms, cucumber, carrots and herby salad in bowls and drizzle with the dressing. Boil two litres of water with the remaining vinegar for the poached eggs. Break the eggs one by one into a soup ladle, carefully slide them into the water and cook for 6-8 minutes.

Step 5

Arrange an egg on each bowl, garnish with spring onions and cashew nuts and serve.