Recipe idea

Rice salade with seaweed and soy beans

Main course/lunch - 4 persons Preparation: 10 minutes | Cooking time: 10 minutes

Ingredients

- 250 grams of wakame salad
- 200 grams of soy beans
- Radishes, quartered
- Coriander, chopped

- 2 bags of rice
- ½ cucumber
- 2 tbsp soy sauce
- 1 tsp of sesame oil.

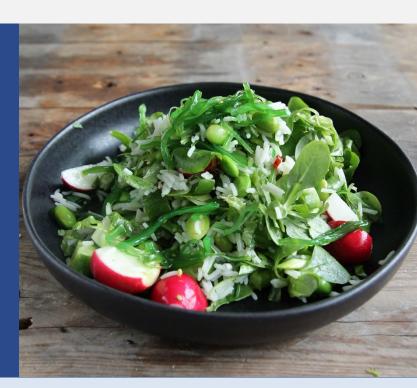
Preparation

Cook the rice according to the package and let it cool.

Defrost the wakame salade.

Remove the stalks from the cucumber and cut in fine pieces. Mix with the other ingredients and finish with soy sauce and sesame oil.

Garnish with an extra leave of coriander! Enjoy !





Seaweed salad wakame (80%) Product code = SEAW(250) 80 % seaweed, China

80 % seaweed, China Bag 250 g (20/carton) or 1 kg (10/carton)



Seaweed salad wakame (75%) Product code = SEAWK

75 % seaweed, South-Korea Bag 1 kg (10/carton)



Edamame green soybeans Product code = EDAM

> Shelled, cooked Bag 400 g (20/karton)

