

Recipe idea

Veggie Poke Bowl with marinated red beet

Main course - 4 persons

Preparation: 30 minutes | Cooking time: 20 minutes



Ingredients

- Edamame beans, peeled EPIC
 - Wakame salad EPIC
 - Rice
 - 1 avocado
 - 1 cucumber, sliced
 - Some radishes, sliced
- For the red beet:
- 1 tablespoon of grated ginger
 - 3 tablespoons of soy sauce
 - 1 tablespoon of sugar
 - 1 tablespoon of sesame oil
 - 1 spring onion, cut
- 1 red onion, sliced
 - Lime juice
 - Handful of Cilantro leaves
 - 1 to 2 tablespoons of sesame seeds
 - Cooked red beet, diced

Preparation

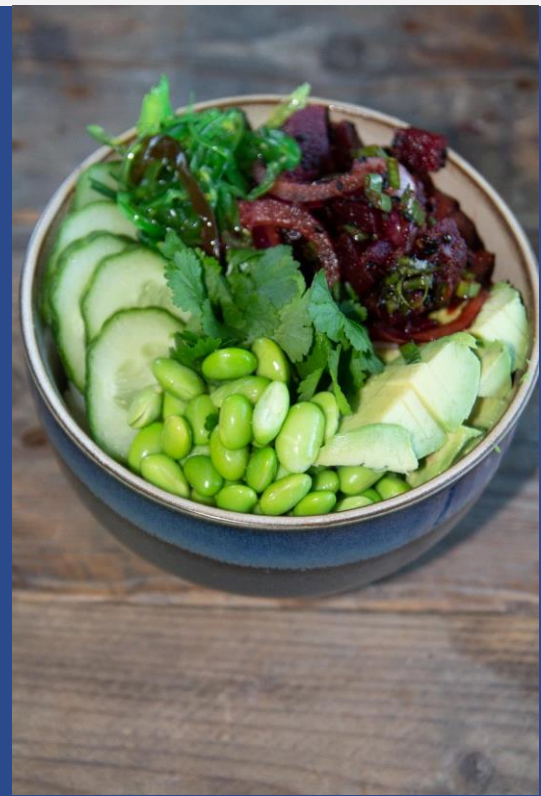
Cook the rice.

Mix all the ingredients for the red beet and let it marinate for a while.

Take a bowl and fill it with rice.

Then finish with the other ingredients: edamame beans, wakame salad, slices of cucumber, radish, avocado and the marinated beet.

Enjoy!



Edamame beans
Artikel code = EDAM

± 120 pieces/unit
Bag 400g, 20 units per carton



Wakame salad
Artikel code = SEAW

80% seaweed
Bag 1kg, 10 units per carton