

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
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)