



Salmon Chirashi Salad

Ingredients

- 80g Salmon
- 40g Avocado
- 7g Salmon Roe
- 3g Chives
- 20g Edamame
- 3g Red Vein Sorrel
- 35g Mizkan Sesame Dressing

Method

Cut the salmon in small cubes and keep in the fridge.

Cut cubes of avocado, chop the chives and add to the salmon.

Boil your edamame for 2 minutes, remove from the pod and place in the bowl with all the previous ingredients.

Plate the ingredients and then place the salmon roe on the plate to decorate.

Garnish with the red vein sorrel and the sesame dressing.