

# Potato and avocado salad with wasabi

Tempo totale **60 Min**

Valori nutrizionali (per porzione):  
**2715 kJ / 648 kcal**

Grassi: **41,4 g** Proteine: **17,5 g**  
Carboidrati: **56,2 g**

## INGREDIENTI

**4 Porzioni**

- 1 kg** potatoes, cut into circular slices or cubes
- 4 cucchiai** Salsa di Soia Biologica a Fermentazione Naturale Kikkoman
- 1 cucchiaino** wasabi paste
- 125 ml** mayonnaise
- 1 cucchiaio** lemon juice
- 1 cucchiaino** mustard (e.g. Dijon mustard)
- 1 pizzico** of salt and sugar
- 2** avocados with the shell and stone removed and diced
- 5** hard-boiled eggs, chopped
- 125 g** blanched celery, chopped
- 125 g** spring onions, chopped

## PREPARAZIONE

### Passaggio 1

Place the potatoes in a pan, cover with cold water and bring to the boil with the lid on. Reduce the heat and allow the potatoes to boil until they just become tender. Tip the potatoes into a colander and rinse with cold water and allow the potatoes to cool to room temperature.

### Passaggio 2

Mix the mayonnaise, soy sauce, wasabi, lemon juice, mustard, salt and sugar. Turn the potato, avocado, egg, celery and spring onion into the mayonnaise mixture.

### Passaggio 3

Serve with a good bread.