KIKKOMAN

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.