

Thai Cauliflower power salade met avocado, gerookte zalm en Edamame sojabonen



Ingrediënten

Ingrediënten voor 10 porties:

2kg Ardo Cauliflower power mix

300g Ardo Halve avocado (of avocado kubus)

300g Ardo Edamame sojabonen

100g Ardo Thaise kruidenmix

600g gerookte zalm

2dl yoghurt dressing

Peper en zout

Citroensap

Olijfolie

Bereidingswijze

1. Stir-fry the Cauliflower Power Mix using 2-3 tablespoons of olive oil and season with salt and pepper (or steam briefly and then season). Allow to cool.
2. Defrost and dice the avocados.
3. Steam the Edamame soy beans briefly and allow them to cool.
4. Mix the Thai herb mix in with the yoghurt dressing and add a little lemon juice.
5. Mix the Cauliflower Power Mix with the soya beans and the Thai Yoghurt dressing
6. Arrange the salmon and avocado on the salad, top with a sprig of coriander.

Allergenen

Egg

Mustard

Soy

Fish



We preserve nature's gifts