



# Sweet Chilli Fish Cocktails on Asian Crunchy Salad with Ginger and Sesame Dressing

## For the salad:

- 1 cup Edamame, cooked
- 4 cups Baby Spinach
- 2 cups Watercress (thin stems and leaves only)
- 2 Carrots, peeled and julienned
- 4 Broccoli Stems, peeled and julienned
- 1 Green Mango, peeled and julienned
- 1 medium Cucumber, thinly sliced
- 1 packet **Pacific West Sweet Chilli Fish Cocktails**

## For the dressing:

- 1 tsp Ginger, finely minced
- 1 Garlic Clove, minced
- 2 tsp Agave Nectar
- 3 tbsp Rice Vinegar
- 1 tsp Soy Sauce
- 5 tbsp Canola Oil
- 2 tbsp Sesame Oil

## Garnishing:

- 1/3 cup crushed Peanuts
- 2 tbsp toasted Sesame Seeds

## INSTRUCTIONS

### Dressing:

1. Combine all dressing ingredients in the blender and blend until smooth.

### Salad:

1. Place all salad ingredients in a bowl, drizzle with the dressing and toss.
2. Preheat oil to 180°C. Deep fry Sweet Chilli Fish Cocktails for 4-5 minutes or until golden brown and place on top of the salad.
3. Garnish with sesame seeds and crushed peanuts. Ready to serve.

## NOTES

- The dressing can be made ahead and refrigerated for up to 3 days.
- You can also cook the edamame ahead of time and refrigerate, ready to use at anytime.



New Product

