

Wakame Salad

Ingredients

- 1 1/4 oz Wakame (dried, cut)
- 2 1/2 c Water
- 1 Shallot
- 1 Ginger (1-inch, grated)
- 2 Green Onions (chopped)
- 2 T Soy Sauce
- 2 T Sesame Oil
- 1 T Lemon Juice

Instructions

1. Place the dried wakame in a large bowl. Add water to the dried seaweed to cover. Let the seaweed reconstitute and absorb the water, about 10 minutes. Once the water has been absorbed, drain off any excess water.
2. To the seaweed, add the minced shallot, ginger, green onions, soy sauce, sesame oil, and lemon juice. Give everything a stir, until evenly combined.
3. You can enjoy the salad right away, or store the salad in the fridge for a minimum of 6 hours for even more flavor.