

Quick Japanese-style Rice Salad



Serves 2

Prep 5 mins

Cooking 10 mins

Easy

Ingredients

250g cooked basmati rice
150g cooked peeled king prawns
¼ cucumber, diced
2 spring onions, chopped
50g edamame beans, defrosted if frozen
6 radishes, chopped
½ avocado, diced
black sesame seeds to serve (optional)

Dressing

2 tbsp rice vinegar
1 tbsp toasted sesame oil
1 tbsp mirin
pickled ginger chopped to make
1tbsp

1. Whisk the dressing ingredients together in a small bowl.
2. If using a pouch, heat the rice following pack instructions then tip into a bowl and break up. Cool until just-warm, add half the dressing and toss.
3. Add the prawns and veg, and toss again. Divide between two plates and spoon over the rest of the dressing. Sprinkle with sesame seeds to finish, if you like.