



## Raw Vegetable Salad and Sesame-Lime Dressing

Serves: 1

Prep time: 8 Minutes

Cooking time: 1 Minute

### Ingredients:

#### Salad

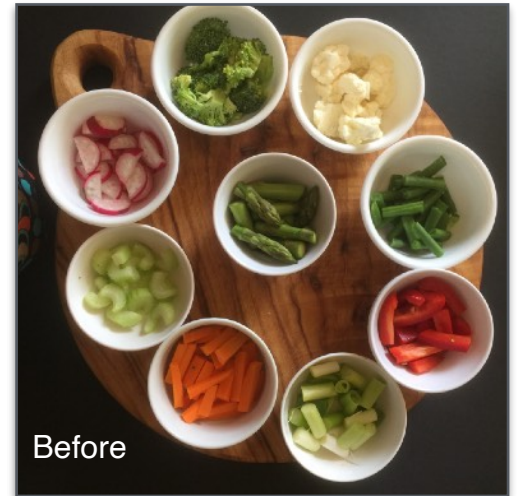
- ⅓ cup broccoli, florets
- ⅓ cup cauliflower, florets
- ⅓ cup sliced asparagus
- ⅓ cup sliced green beans
- ¼ cup sliced red capsicum
- ¼ cup sliced celery
- ¼ cup sliced green onion
- ¼ cup sliced carrot
- ¼ cup sliced radish

#### Dressing:

- 2 tablespoons Kewpie Roasted Sesame Dressing
- 1 - 1½ tablespoons lime juice
- 2 tablespoons Kewpie Mayonnaise
- 2 tablespoon oil

### Method:

- Cover the broccoli, cauliflower, asparagus, and green beans with boiling water and blanch for one minute. Drain and place vegetables into a bowl of ice cold water
- Add the remaining salad ingredients to the ice water, set aside until ready to use then drain
- Make the dressing by combining all the ingredients in a small bowl. Add the dressing to the vegetables and toss to coat. Place in serving bowl
- **Serve and Enjoy!**



Before



After

*How easy is this Crispy Crunchy Raw Vegetables Salad to make. You will be impressed.*  
**YUMMY. Enjoy!**