

Wakame Salad

Ingredients

- 3/8 oz dried [dried wakame](#)
- 3 tablespoons light soy sauce
- 3 tablespoons rice vinegar (without seasoning)
- 1 teaspoon sugar (or other sweetner)
- 2 tablespoons sesame oil
- 2 scallions, thinly sliced
- 1 teaspoon finely grated ginger
- 1 tablespoon toasted sesame seeds

Preparation

Soak dried wakame in warm water for about 5-8 minutes

Drain and place in a bowl of water. Quickly remove and plunge into cold water

Mix vinegar, soy sauce, sesame oil, sugar, and ginger in a bowl until sugar is dissolved.

Mix wakame and dressing.

Sprinkle with toasted sesame seeds and scallions

Chill in fridge prior to serving