Japanese Giant Red Mustard Salad

Prep time: 20mins (if that) **Cook time:** None **Serves:** 4-6 people

Ingredients

1 bunch of Japanese Giant Red Mustard
1 cucumber, sliced
1 carrot, grated
1 avocado, sliced
1 tablespoon sesame seeds
2 tablespoons soy sauce
1 tablespoon rice vinegar
1 tablespoon honey

Method

Wash and chop the Japanese Giant Red Mustard.

Add the cucumber, carrot, and avocado.

In a small bowl, mix the sesame seeds, soy sauce, rice vinegar, honey, garlic, and ginger.

Pour the dressing over the salad and toss to combine.

Serve and enjoy!

Photographs