

Raw Orange-Wakame Salad

Yield 4 servings

Ready in 10 minutes!

3 tablespoons wakame flaked, soaked in 2 cups hot water

¼ cup mirin

½ teaspoon sea salt

1 cucumber, thinly sliced

2 oranges or tangerines, peeled and sliced

5 red radishes, cut in half and sliced

1 green onion, sliced

2 tablespoons black sesame seeds or gomasio

2 tablespoons brown rice vinegar

Soak the wakame in water for 10 minutes and drain water. If you are using whole leaf wakame, soak and then cut middle stem out and then cut wakame into 1 inch squares. Add mirin and sea salt. Mix in the cucumber, oranges, radishes, green onion, sesame seeds, and brown rice vinegar. Let sit in refrigerator for 1 hour or more. Serve chilled.