

Seaweed Salad

Ingredients:

- 4 cups of mixed seaweed (such as wakame, hijiki, or kombu)
- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon honey or sugar
- 1 teaspoon grated ginger
- 1 teaspoon minced garlic
- 1 tablespoon toasted sesame seeds (optional)
- Sliced green onions or chopped cilantro for garnish (optional)

Instructions:

1. If you're using dried seaweed, rehydrate it according to the package instructions. Usually, this involves soaking the seaweed in cold water for 10-15 minutes until it's soft. Drain and rinse the seaweed thoroughly.
2. In a mixing bowl, whisk together the rice vinegar, soy sauce, sesame oil, honey (or sugar), grated ginger, and minced garlic to create the dressing.
3. Pat dry the seaweed using a clean kitchen towel or paper towels. Place the seaweed in a large bowl.
4. Pour the dressing over the seaweed and gently toss until the seaweed is evenly coated with the dressing.
5. Sprinkle toasted sesame seeds on top for extra flavor and texture, if desired.
6. Cover the bowl and refrigerate the salad for at least 30 minutes to allow the flavors to meld together.
7. Before serving, garnish with sliced green onions or chopped cilantro for a fresh touch.

Enjoy your homemade seaweed salad! Adjust the seasoning or ingredients according to your taste preferences.