
Watermelon, Avocado & Tomato Salad with Li Hing Dressing

Description

Do you enjoy eating chilled chunks of pineapple, apple or oranges dusted with li hing mui powder? Chef Grant created a salad with the same refreshing appeal, but with more of a balanced, refined flavor and still packs that punch. This refreshing and savory salad is sure to cool you down on a hot summer day!

Total time: 20 min Yield: 4 servings

Ingredients

- 1 cup seedless watermelon (diced)
- 1 cup avocado (diced)
- 1 cup yellow grape tomatoes
- 1/2 sweet onion (julienne)
- 1/2 cup blanched warabi (cut into 1" lengths)
- 2 Tbsp rice wine vinegar
- 2 Tbsp honey
- 1 Tbsp li hing mui powder
- 1 Tbsp lemon juice

Prep Time: 20 min Cooking Time: 0 minutes Total Time: 20 min

Instructions

Place the watermelon, avocado, tomato, onion, and warabi in a bowl and set aside.

In a small bowl, combine the rice wine vinegar, honey, li hing mui powder, and lemon juice, mix well.

Pour the dressing over the ingredients in the first bowl, lightly toss and serve immediately.

Recipe brought to you by:

Chef Grant Sato