

Jellyfish Salad with Scallions Recipe

Ingredients: Serves 4

1 stalk scallion, cut into very fine long strips
4 sheets of dried jelly fish
a sprig of coriander (cilantro) leaf for garnishing

Ingredients for sauce:

1 tablespoon of sesame oil
1 teaspoon of white sesame seeds, lightly toasted
1 teaspoon of Korean hot pepper powder
½ tablespoon of mashed peeled garlic
1 tablespoon of soy sauce

Method:

Wash jelly fish thoroughly then shred it. Boiled with hot water and soak into cold water for few minutes. Drained and set aside. Stir all the ingredients for sauce together and mix in the drained jelly fish and scallions. Stir to mix well and put in a serving dish. Garnish with a sprig of coriander leaf.

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