



Chilled Tomato with Wasabi Soy Dressing

Ingredients (Serves 2)

- 1 tomato, well chilled
- Broccoli sprouts, as needed

Wasabi soy dressing:

- 1 tsp wasabi
- 1/4 tsp sugar
- 1/4 tsp salt
- 1 Tbsp vinegar
- 2 tsp soy sauce
- 2 Tbsp olive oil



Instructions



1. Combine the wasabi, sugar, salt, vinegar, and soy sauce in a bowl and mix well. Add the olive oil and whisk thoroughly.



2. Cut the chilled tomato into bite-sized pieces. Trim off the roots of the broccoli sprouts.



3. Arrange the tomato on a plate and drizzle with the dressing.



4. Top with the broccoli sprouts and serve.