

## Seaweed Salad Recipe

This salad is a healthy and delicious meal. Wakame is a seaweed available in Asian grocery stores.

### Ingredients (serves 2-4):

Dried wakame seaweed: 3/4 ounce (20 grams)  
Sesame seeds: 1 tbsp  
Rice vinegar: 3 tbsp  
Soy sauce: 1-2 tbsp  
Sugar: 1/2-1 tbsp

### Directions:

1. Soak seaweed in cold water for 20 minutes or until soft.
2. Mix soy sauce, rice vinegar, and sugar together well. Taste and adjust the soy sauce and sugar.
3. Rinse and drain the wakame.
4. Pour the dressing over seaweed and mix.
5. Sprinkle sesame seeds over the salad, chill, and serve.

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