

Asian Squash Salad with a Lime and Chili Dressing

15–20 Min

Ingredients 2 Portions

= Kotányi Produkte

0.5 kg	Butternut squash
2 piece	Scallions
1 piece	Garlic clove
2 piece	Organic limes
1	Bunch of fresh cilantro
1 piece	Red chili, fresh
1 tsp.	Brown sugar
	Olive oil
	Sesame oil
	Soy sauce
1 tsp.	Coriander, Whole
1	Chili Extra Hot Granules
1 pinch	Sea Salt, Coarse
1 tsp.	Pepper Rainbow, Whole
0.5 tsp.	Organic Cinnamon, Ground
1 tsp.	Cayenne Pepper, Ground

Preparation

1. Use a pestle and mortar to crush the chili flakes, peppercorns and coriander seeds, then add the cinnamon and salt.
2. Use a Parmesan slicer to grate the squash or slice it finely. Then sweat the crushed spices with olive oil in a pan. Add the pumpkin and fry.
3. To make the dressing: Mix the juice and zest of a lime with olive oil, sesame oil and soy sauce. Finely dice the garlic, scallions and a small red chili. Add the sugar and half a tsp. of cayenne pepper and mix thoroughly.
4. Dish up the still-warm pumpkin with the dressing and fresh cilantro leaves and serve.