



Asian Squash Salad with a Lime and Chili Dressing

🕒 15–20 Min   

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.

Ingredients 2 Portions

🍷 = Kotányi Produkte

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| 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 |

