

45 minutes

Serves 8

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Ingredients

Dressing:

- ⅓ cup (80ml) ponzu (or soy sauce mixed with a little lemon juice)
- 2 tsp (10ml) sesame oil
- 2cm knob ginger, grated

Sushi bowls:

- 800g-1kg fresh kingklip, diced (and cooked, optional)
- 1 large (500g) punnet baby marrows, cut into matchsticks or 1 packet (300g) PnP baby marrow spaghetti
- 1 large butternut, cut into matchsticks or 1 packet (300g) PnP butternut spaghetti
- 1 large cucumber, diced
- 2-3 avocados, diced
- 2 cups (500ml) frozen peas, defrosted
- 2 large heads PnP butter lettuce
- 1 punnet (20g) chives, finely chopped

For serving:

- 1 tsp (5ml) cayenne pepper
- ¼ cup (60ml) sesame seeds, toasted
- 2 sheets nori, torn

Method

1. Whisk dressing ingredients together and set aside.
2. Divide sushi bowl ingredients between 8 bowls and toss well.
3. Dress salad, sprinkle with cayenne pepper and sesame seeds, then top with nori to

serve.

**GOOD IDEA**

Stretch this dish even further by adding a base of sushi rice to each bowl.

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