



Sue thought she?s ?Pimp Up? the Sprouts for our Christmas banquet?..

Ingredients:-

Sprouts (Obviously!)
A Handful of Cashew Nuts
A drizzle of Oil
Salt & Pepper

Dressing Ingredients:-

2 Tbsp of Soy Sauce (Gluten free for us)
1 Tbsp of Shaoxing Wine
1 Tbsp of Sesame Oil
2 Cloves of Garlic, minced
1 Tsp of Sugar
1 Lime, juiced
½ Tsp of Chilli Flakes

Method:-

- (1) Roast the Sprouts in a drizzle of Oil at 180c for 20 minutes.
- (2) After 10 Minutes sprinkle over the Cashew Nuts.
- (3) Combine the dressing ingredients.
- (4) Transfer the Sprouts to a bowl and pour over the dressing.

(5) Mix well and serve.

The whole meal was really good. We obviously have leftovers, but nothing will go to waste here.....