



Goma Ae (Spinach salad with sesame dressing)

NIBBLEDISH CONTRIBUTOR

Ingredients

- Bunch of spinach.
- 5 tbsp Roasted sesame seeds.
- Some sugar to taste.
- 3 Tablespoons of sesame oil.
- 2 tablespoons of soy sauce.

- Roasted sesame seeds.
- Green onions for garnish, chopped.

Instructions

1. Take the spinach and put it in a pot of boiling water. Drench it in a few seconds then remove.
2. Drain from pot, run under cold water a few times, squeezing the spinach.
3. In a mortar, grind the roasted sesame seeds with the pestle. Add the sesame oil, soy sauce and sugar in the mortar.
4. Put it with spinach and toss. Add some sesame seeds on top and green onions for a lovely garnish.