



VEGGIE KOKODA

YASI-STYLE

RECIPE

Dishes in Fiji are full of wonderful things that you can find on the islands themselves... from delicious tropical fruits to seafood, root vegetables and herbs and spices.

Here is Yasi's vegan version of kokoda - a traditional Fijian recipe which is usually made with raw fish!

INGREDIENTS

- 3 x large portobello mushrooms, chopped OR 1 x can of hearts of palm (whichever you prefer!)
- 3 x spring onions, chopped
- 1 x bunch coriander, chopped
- 2 x limes, juiced
- ½ cucumber, chopped small
- 1 x tomato, chopped small
- ½ x can coconut milk
- Salt and pepper!

METHOD

1. Put your mushrooms or hearts of palm (whichever you have chosen to feature!) in a bowl, cover with lime juice and pop in the fridge.

2. After an hour, you can separately combine the other ingredients then add to the bowl.

3. Give it a good mix then add salt and pepper to taste.

4. Serve on a lettuce leaf for colour and crunch! Zingy and delicious!

