**Seaweed Salad with Wakame**

Adapted from *Serious Eats*

**Ingredients**

2 cups rehydrated Wakame seaweed

1 tablespoon rice vinegar

2 teaspoons sesame oil

½ small garlic clove, minced

1/4 teaspoon salt

1/4 teaspoon sugar

2 teaspoons toasted sesame seeds

2 scallions, chopped into rounds

**Procedure**

To rehydrate seaweed, place it in a bowl filled with water. Soak for 10-15 minutes until seaweed is soft and pliable. Drain off excess water and squeeze out any remaining water with your hands.

On a cutting board, roughly chop the Wakame and add to a mixing bowl. Add rice vinegar, sesame oil, garlic, salt, and sugar. Taste and adjust seasonings and ingredients as needed. Garnish with toasted sesame seeds and scallions.

Can be served cold or at room temperature. Refrigerate for up to one week.