

Keahole Ogo Salad With Miso Dressing

Ingredients

3 cups ogo, chopped into two inch segments
1 tablespoon black goma seeds
2 tablespoons onions, diced
2 tablespoons green onions, diced
1 tablespoon sesame oil
2 tablespoons tomatoes, diced
3 tablespoons sugar
3 tablespoons miso
3 tablespoons shoyu

Preparation

Cut the ogo into two inch sections, and then place the limu into a medium bowl. Lastly, combine all the ingredients and mix with the ogo.