

Peanut udon with broccoli and mango

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

INGREDIENTS

10 portion(s)

For the noodles:

150 ml	<u>Kikkoman Naturally</u> <u>Brewed Less Salt Soy</u> <u>Sauce</u>
150 ml	vegetable stock
300 g	peanut butter
1.3 kg	udon noodles, cooked
50 g	salted peanuts, chopped

Also:

400 g	broccoli florets
100 g	mango, finely diced

PREPARATION

Step 1

Bring the Kikkoman Less Salt Soy Sauce and vegetable stock to the boil. Blend in the peanut butter using a handheld blender. Bring approx. 50 g of the sauce per portion to the boil in a sauté pan. Roll up the noodles using long tongs, place on a plate and sprinkle with peanuts.

Step 2

1. Cut the broccoli florets into slices approx. 3 mm thick and blanch in salted water for approx. 1 minute. Arrange the little “broccoli trees” like a forest among the rolled noodles and serve garnished with the mango and peanuts.