KIKKOMAN

Peka with octopus

Total time **55 mins** **5 mins** preparation time **40-50 mins** cooking time

INGREDIENTS

10 portion(s)

For the peka:

1 kg	potatoes, peeled and diced (approx. 2 x 2 cm)
500 g	carrots, peeled and diced (approx. 2 x 2 cm)
300 g	diced white onion
30 g	finely chopped garlic
1.5 kg	mini octopus
300 ml	Kikkoman Spicy Chili Sauce for Kimchi
500 ml	water
150 g	lemon juice
150 g	olive oil
15 g	fresh, plucked rosemary

PREPARATION

Step 1

Put the potatoes, carrots, onions and garlic in a large, ovenproof dish (deep 1/1 gastro baking tray). Arrange the mini octopuses over the vegetables.

Step 2

Mix the Kikkoman Kimchi Chili Sauce with the water, lemon juice and olive oil and pour over the vegetables. Sprinkle with rosemary. Cover the tin with greaseproof paper and aluminium foil and bake in a preheated oven at 180 °C for 40-50 minutes.

Step 3

Serve the peka on deep plates.