KIKKOMAN

Rice noodle Bowl with Seafood and poke dressing

Total time **30 mins**

INGREDIENTS

10 portion(s)

Filling:

1 kg	seafood mix
3	avocados
500 ml	Kikkoman Sauce for Poke Bowl
800 g	rice noodles
1	red onion
2	mangos
2	cucumbers
	Optional: 300 g corn (canned)
50 ml	lime juice
	Salt and pepper to taste

To serve:

250 g	spring onions, finely chopped

PREPARATION

Step 1

Bowl: Season seafood with salt and pepper, drizzle over lime juice and briefly sear over very high heat. Halve and slice cucumbers and cut onion into thin rings. Peel and dice avocados and mangos. Optional: drain corn. Cook rice noodles according to package instructions, then chop into smaller pieces.

To serve: Mix noodles and vegetables in a bowl, add seafood and Kikkoman Poke Sauce and serve with spring onions.