KIKKOMAN®

# Bowl with marinated panko shrimps

## INGREDIENTS

**4 portion(s)**

**Panko Shrimps**

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|---|---|
| **200 g** | large fresh shrimps |
| **1 tsp** | TABASCO® Pepper Sauce |
| **1 tsp** | grated fresh ginger |
| **1** | clove grated garlic |
| **3 tbsp** | Kikkoman Naturally Brewed Soy Sauce |
| | Juice from 1 lime |
| **100 ml** | wheat flour |
| **2** | eggs |
| **2 tbsp** | milk |
| **75 g** | Kikkoman Panko - Japanese style crispy bread crumbs |
| **1 tbsp** | sesame seeds |
| **300 g** | dried wheat noodles |
| **0.25** | pointed cabbage |
| **150 g** | blanched edamame beans |
| **2** | avocados |
| **100 ml** | mayonnaise (e.g. kewpie mayonnaise) |
| **4 tbsp** | sriracha chilli sauce |
| | Fresh mint leaves and/or fresh coriander |

## PREPARATION

**Step 1**

Mix soy sauce, lime juice, TABASCO® Pepper Sauce, ginger, and garlic. Let the shrimps marinate in the mix for 15 minutes. Pick up the shrimps by their tails and dip them in flour, then in egg mixed with milk and lastly in panko breadcrumbs mixed with sesame seeds. When all the shrimps are breaded fry them in 180°C hot oil for 1-2 minutes. Place on kitchen towel.

**Step 2**

Cook the noodles according to the directions on pack. Divide the cooked noodles into 4 bowls. Put finely sliced pointed cabbage, edamame beans and diced avocado on top. Drizzle with mayonnaise and chilli sauce and place the fried shrimps on top. Garnish with fresh mint and/or coriander.