

# King prawn teriyaki glass noodles

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

## INGREDIENTS

2 portion(s)

<b>3</b>	eggs
<b>105 ml</b>	<u>Kikkoman Teriyaki Wok Sauce with Roasted Garlic</u>
<b>4 tbsp</b>	vegetable oil
<b>150 g</b>	king prawns, ready to cook
<b>2</b>	spring onions, finely sliced
<b>150 g</b>	sugar snap peas, trimmed and halved
<b>150 g</b>	carrots, cut into thin strips
<b>1 tbsp</b>	<u>Kikkoman Toasted Sesame Oil</u>
<b>175 g</b>	dried glass noodles, cooked, drained and cut into 10 cm lengths (cooked weight approx. 350 g)
<b>90 ml</b>	water
<b>60 g</b>	walnuts, toasted and chopped

## PREPARATION

### Step 1

**3** eggs - **1 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic - **1 tbsp** vegetable oil

Crack the eggs into a bowl and beat together with the Kikkoman Teriyaki Sauce with Garlic. Heat the oil in a hot wok and cook the eggs for about 3 minutes, stirring to make soft scrambled eggs. Transfer to a plate and wipe out the wok with kitchen paper.

### Step 2

**3 tbsp** vegetable oil - **150 g** king prawns, ready to cook - **2** spring onions, finely sliced - **150 g** sugar snap peas, trimmed and halved - **150 g** carrots, cut into thin strips - **1 tbsp** Kikkoman Toasted Sesame Oil

Heat the oil in a wok, add the prawns and fry for 2 minutes. Remove them and place on a plate. Fry the spring onions, snap peas and carrots in the wok for 3 minutes. Season with the Kikkoman Sesame Oil and stir-fry for another 2 minutes.

### Step 3

**175 g** dried glass noodles, cooked, drained and cut into 10 cm lengths (cooked weight approx. 350 g) - **6 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic - **90 ml** water

Break up the scrambled egg from Step 1 and gently mix it into the teriyaki glass noodles. Serve in bowls and sprinkle with the walnuts.

### Step 4

**60 g** walnuts, toasted and chopped

Break up the scrambled egg from Step 1 and gently mix it into the teriyaki glass noodles. Serve in bowls and sprinkle with the walnuts.