

King prawn teriyaki glass noodles

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

INGREDIENTS

2 portion(s)

3	eggs
105 ml	<u>Kikkoman Teriyaki Wok Sauce with Roasted Garlic</u>
4 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	<u>Kikkoman Toasted Sesame Oil</u>
175 g	dried glass noodles, cooked, drained and cut into 10 cm lengths (cooked weight approx. 350 g)
90 ml	water
60 g	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.