

# Prawns in Teriyaki Sauce with Mun mushrooms

Total time **15 mins** 10 mins preparation time 5 mins cooking time

Nutritional facts (per portion):  
**1731 kJ / 413.5 kcal**

Fat: **12 g** Protein: **18 g**  
Carbohydrates: **58.1 g**

## INGREDIENTS

2 portion(s)

**100 g** vermicelli noodles  
**12** black tiger prawns  
**15 g** dried Mun mushrooms,  
cut into slices  
**50 g** green pepper  
**50 g** carrot  
**1** shallot  
**1 cm** ginger  
**0.5** chilli  
**3.5** cloves of garlic  
**2.5 tbsp** oil  
**3 tbsp** Kikkoman Teriyaki Sauce  
with Toasted Sesame

## PREPARATION

### Step 1

**100 g** vermicelli noodles

Cook the noodles according to the instructions on the packet and drain them.

### Step 2

**12** black tiger prawns - **15 g** sliced, dried Mun mushrooms

Clean the prawns by removing the shells. Pour boiling water over the Mun mushrooms and soak for 10 minutes.

### Step 3

**50 g** green pepper - **50 g** carrot - **1** shallot - **1 cm** ginger - **0.5** chilli - **3.5** cloves of garlic - **2.5 tbsp** oil

Cut the green pepper into strips and the carrot into matchsticks. Finely chop the shallot, ginger, chilli and garlic. Pour oil into a pan and add the shallot, ginger, garlic, chilli, green pepper, carrot, Mun mushrooms and prawns. Fry for 1 minute.

### Step 4

**3 tbsp** Kikkoman Teriyaki Sauce with Toasted Sesame - **0.25** lime - **3 tbsp** water - **2 tbsp** coriander - **1 tsp** sesame seeds - **1 tbsp** green spring onion

Add the cooked noodles to the pan and fry for 2-3 minutes. Add the Kikkoman Teriyaki Sauce with Sesame, lime juice and water, and mix well. Sprinkle the finished dish with coriander and sesame seeds and garnish with the chopped green spring onion.