

Schnitzel with mushrooms

INGREDIENTS

4 portion(s)

4	small veal schnitzels (approx. 100 g each)
100 ml	wheat flour
2	eggs
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
75 g	Kikkoman Panko - Japanese style crispy bread crumbs
	Oil and butter for frying
300 g	rice
100 g	shiitake mushrooms
100 g	king oyster mushrooms
1	green chilli
2	cloves garlic
100 g	edamame beans
100 g	sugar snaps
50 g	beansprouts
1 tbsp	sesame oil
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	spring onions

PREPARATION

Step 1

Cook the rice according to the directions on pack.

Step 2

Flatten the schnitzels and dip them in flour, then in egg mixed with soy sauce and lastly in panko breadcrumbs. Fry the schnitzels in plenty of butter and oil for 3-4 minutes on each side or until golden and crisp.

Step 3

Cut king oyster mushrooms in halves and fry them in a bit of oil with shiitake mushrooms, garlic, and chilli until golden. Add edamame beans and sugar snaps and let them warm through. Lastly add bean sprouts and season with sesame oil, soy sauce, and freshly ground black pepper.

Step 4

Cut the schnitzels in strips and place them on top of the cooked rice. Put fried vegetables and mushrooms on top and garnish with finely sliced spring onions and fresh coriander.