KIKKOMAN

Spring rolls with king oyster mushrooms and Vietnamese sauce

Total time **20 mins** **15 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
1,045 kJ / 250 kcal

Fat: **8 g** Protein: **6 g**
Carbohydrates: **40 g**

INGREDIENTS

2 portion(s)

200 g	king oyster mushrooms, pulled
40 ml	Kikkoman Sauce for Poke Bowl
1 g	five-spice powder
2 tbsp	cooking oil
50 g	lettuce, shredded
10 g	fresh coriander leaves
10 g	fresh mint leaves
30 g	roasted peanuts
100 g	cooked rice vermicelli
9	rice paper spring roll wrappers

Vietnamese dip:

1 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	lime juice
2 tbsp	sugar
1	garlic clove, chopped
1	small chilli, finely chopped

PREPARATION

Step 1

200 g king oyster mushrooms, pulled - **40 ml** Kikkoman Sauce for Poke Bowl - **1 g** five-spice powder - **1 tbsp** cooking oil
Heat a pan over a medium heat and add a splash of oil. Sauté the pulled king oyster mushrooms for about 5-7 minutes until tender and golden brown. Add the Kikkoman Poke Sauce and five-spice powder and cook for another minute. Leave to cool.

Step 2

50 g lettuce, shredded - **10 g** fresh coriander leaves - **10 g** fresh mint leaves - **30 g** roasted peanuts - **100 g** cooked rice vermicelli - **9** rice paper spring roll wrappers
Fill a shallow dish with cold water. Dip a rice paper wrapper into the water for a few seconds until it softens. Lay the wrapper flat on a clean surface. Place a small handful of shredded lettuce in the centre of the wrapper, followed by a portion of the cooked vermicelli, mushrooms, coriander leaves, mint leaves and chopped nuts. Fold the sides of the wrapper over the filling, then roll tightly from the bottom to fully enclose the filling. Repeat with the remaining ingredients.

Step 3

1 tbsp Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** lime juice - **2 tbsp** sugar - **1** garlic clove, chopped - **1** small chilli, finely chopped
In a small bowl, whisk together the Kikkoman Soy Sauce, lime juice, sugar, chopped garlic and chopped chilli until the sugar dissolves. Serve with the spring rolls.