KIKKOMAN

Teriyaki prawn and avocado toast

Nutritional facts (per portion):
1,531 kJ / 365 kcal

Fat: **2.1 g** Protein: **21.4 g**
Carbohydrates: **28.2 g**

INGREDIENTS

4 portion(s)

2	avocados, peeled and stoned
2	limes (1 juiced and 1 cut into quarter)
4	slices sourdough bread, toasted
1 tbsp	olive oil
350 g	raw king prawns
4 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
	Handful coriander leaves

PREPARATION

Step 1

Mash the avocado with the juice of one of the limes and season with salt and pepper. Spread over the toasted sourdough bread.

Step 2

Heat the oil in a non-stick frying pan or wok and cook the prawns over a high heat for 30 seconds. Add the Kikkoman Teriyaki Sauce with Garlic and cook for another couple of minutes, until the prawns are cooked through.

Step 3

Spoon the prawns over the avocado, scatter with a little coriander and squeeze over a little more lime juice.