KIKKOMAN

Teriyaki shrimp tacos with mango salsa

Total time **25 mins** **15 mins** preparation time **10 mins** cooking time

INGREDIENTS

2 portion(s)

30 g	sushi ginger
300 g	mango, peeled and diced
0.5 bunch	mint, leaves picked
3	spring onions, sliced
1 tsp	Kikkoman Toasted Sesame Oil
90 ml	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
250 g	king prawns, peeled
150 g	courgette
100 g	mushrooms, e.g. shiitake
3 tbsp	vegetable oil
6	taco shells
6	romaine lettuce leaves
3 tbsp	Kikkoman Spicy Chili Sauce for Kimchi

PREPARATION

Step 1

30 g sushi ginger - **300 g** mango, peeled and diced - **0.5 bunch** mint, leaves picked - **3** spring onions, sliced - **1 tsp** Kikkoman Toasted Sesame Oil **1 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic
Start by preparing the salsa: slice the ginger into smaller pieces, then mix with the mango, mint, spring onions, Kikkoman Sesame Oil and Kikkoman Teriyaki Sauce with Garlic. Leave to marinate.

Step 2

250 g king prawns, peeled - **150 g** courgette - **100 g** mushrooms, e.g. shiitake
Halve any large prawns lengthwise, and leave the small ones whole. Wash the courgette, quarter it lengthwise and cut into 1 cm pieces. Remove the mushroom stems and quarter any large ones.

Step 3

3 tbsp vegetable oil - **75 ml** Kikkoman Teriyaki Wok Sauce with Roasted Garlic
Heat the vegetable oil in a large wok and fry the courgette and mushrooms over a high heat for 2 minutes. Add the king prawns and stir-fry for another 3 minutes. Deglaze with the Kikkoman Teriyaki Sauce with Garlic and stir while briefly glazing.

Step 4

6 taco shells - **6** romaine lettuce leaves - **3 tbsp** Kikkoman Spicy Chili Sauce for Kimchi
Line the taco shells with the lettuce leaves and fill with the Kikkoman Kimchi Chili Sauce, mango salsa, prawns and vegetables.