KIKKOMAN

Warm Prawn Salad with Pumpkin and Potato Wedges

Total time **40 mins** **15 mins** preparation time **25 mins** cooking time

INGREDIENTS

4 portion(s)

20	prawns, deshelled and heads removed
5 tbsp	vegetable oil
1	rosemary sprig
8 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	maple syrup
1	garlic clove
0.25	iceberg lettuce
1	Romaine lettuce heart
1	Radicchio lettuce
100 g	rocket
300 g	potatoes, peeled
500 g	Hokkaido pumpkin
1 tsp	sweet paprika
0.25 tsp	ground star anise

For the dressing

100 g	mayonnaise
1 tsp	tomato purée
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	garlic clove
1 tbsp	cognac

PREPARATION

Step 1

Rinse and dry the pumpkin, potatoes, lettuce, and rosemary. Cut the iceberg, Romaine and radicchio lettuces into wide strips and mix with the rocket. Rinse the prawns in cold water.

Step 2

Preheat oven to 200°C.

Step 3

Cut the pumpkin and potatoes into wedges. Mix with the paprika, star anise, 3 tbsp vegetable oil and 2 tbsp soy sauce and marinate. Spread the vegetable wedges on a baking tray lined with parchment paper and bake on the middle shelf for approx. 20 minutes.

Step 4

Sauté the prawns in a hot pan with 2 tbsp vegetable oil. Crush the garlic clove and add to the pan with the rosemary. Glaze the prawns with 1 tbsp maple syrup and the Kikkoman soy sauce.

Step 5

For the dressing, chop the garlic very finely and mix with 100 g mayonnaise, 1 tsp tomato paste, 3 tbsp soy sauce and 1 tbsp cognac.

Step 6

Add the dressing to the prepared salad mix and garnish with the prawns. Serve with the pumpkin

and potato wedges.