KIKKOMAN

Summer rolls with vegetables, prawns and peanut sauce

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

Nutritional facts (per portion):
1,532 kJ / 366 kcal

Fat: **18.5 g** Protein: **18 g**
Carbohydrates: **30 g**

INGREDIENTS

2 portion(s)

4	lettuce leaves
0.5	carrot
0.25	yellow pepper
0.13	red cabbage
150 g	prawns
1 tbsp	butter
1	clove of garlic
0.25	chilli pepper
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
4	sheets of rice paper
2 tbsp	peanut butter
1 tbsp	Kikkoman Toasted Sesame Oil
1 tbsp	lime juice
1 tbsp	honey
4 tbsp	water

PREPARATION

Step 1

4 lettuce leaves - **0.5** carrot - **0.25** yellow pepper - **0.13** red cabbage
Wash the vegetables, and cut the carrot, pepper and cabbage into very fine sticks.

Step 2

150 g prawns - **1 tbsp** butter - **1** clove of garlic - **0.25** chilli pepper - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce
Wash the prawns. Melt the butter in a pan. Add the shrimps and fry for 1 minute. Add the crushed garlic, sliced chilli pepper and Kikkoman Soy Sauce. Fry for a further 3-4 minutes and set aside to cool.

Step 3

4 sheets of rice paper
Moisten the rice paper in lukewarm water. Fill with vegetables and start rolling it up. Before wrapping it completely, add the prawns and finish rolling.

Step 4

2 tbsp peanut butter - **1 tbsp** Kikkoman Toasted Sesame Oil - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** lime juice - **1 tbsp** honey - **4 tbsp** water
Mix all the ingredients in a bowl until uniform.

Serve the summer rolls with the peanut sauce.