

Teriyaki prawn and avocado toast

Nutritional facts (per portion):
1531 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 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.