

Teriyaki Tiger Prawn Salad Recipe

Total time **55 mins** **10 mins** preparation time **30 mins** marinating time **15 mins** cooking time

INGREDIENTS

4 portion(s)

6 tbsp	<u>Kikkoman Teriyaki Marinade</u>
3 tsp	grated ginger
350 g	raw tiger prawns
1	iceberg lettuce
150 g	mangetout, blanched
1	red pepper, de-seeded and diced
4	spring onions, finely sliced

PREPARATION

Step 1

Mix together the teriyaki marinade and ginger. Add the prawns and stir them well. Cover and leave to marinate for 30 minutes in the fridge.

Step 2

Divide the prawns between skewers and reserve the excess marinade.

Step 3

Pull four large outer leaves from the lettuce to create lettuce bowls. Shred the remaining lettuce and toss in a bowl with the blanched mangetout, pepper and spring onions.

Step 4

Heat the reserved marinade for 2 minutes and whilst still hot, drizzle over the salad.

Step 5

Cook the prawns on a griddle pan or barbecue for 4-8 minutes, turning once, until pink and slightly charred.

Step 6

Spoon the salad into the lettuce cups and top with the prawns to serve.