

# 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)

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