

# **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 oil1 rosemary sprig

8 tbsp Kikkoman Naturally

Brewed Soy Sauce

1 tbsp maple syrup1 garlic clove0.25 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 mayonnaise1 tsp tomato purée

**3 tbsp** Kikkoman Naturally

**Brewed Soy Sauce** 

garlic clovetbsp

# **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.