KIKKOMAN

Yakitori stir-fried vegetable pancake wraps recipe

Total time **35 mins** **15 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

Filling:

2 tbsp	oil
1	red pepper, deseeded and chopped
1	green pepper, deseeded and chopped
200 g	mushrooms, sliced thinly
1	leek, sliced thinly
	mixed salad leaves

Sauce:

4 tbsp	Kikkoman Naturally Brewed Soy Sauce
3 tbsp	white wine
1 tbsp	honey

Wraps:

2	large eggs
125 g	flour
250 ml	milk
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
	a little oil for frying

PREPARATION

Step 1

Whisk the egg, flour and milk into a smooth pancake batter and add Kikkoman soy sauce to season it. The consistency should be like pouring cream. Fry the wraps in a little oil in the same way as making pancakes. Set aside and keep warm.

Step 2

Mix the Kikkoman soy sauce, white wine and honey and set aside.

Step 3

Heat the oil in a wok or large frying pan and stir fry the red and green peppers for 2-3 minutes at a high heat. Add the mushrooms and leek and fry for another 5 minutes. Remove the pan from the heat and pour in the sauce, stir well and put back on a low heat for 2-3 minutes.

Step 4

Serve the wraps with a little salad and the vegetable fillng and enjoy while hot.