

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 filling and enjoy while hot.