

## Using Karimix Teriyaki Wasabi Sauce

### TERIYAKI WASABI NOODLES WITH PRAWNS

#### INGREDIENTS

- 200g prawns shelled uncooked
- 60g **Karimix Teriyaki Wasabi Sauce**
- 600g fine egg noodles
- 6g coriander leaves
- 3 spring onions
- 1 tsp toasted sesame seeds
- 1 tbsp sesame oil



#### METHOD:

1. Rehydrate noodles in hot water.
2. Drain and toss **Karimix Wasabi Teriyaki Sauce** with noodles.
3. Finely shred coriander leaves and spring onions.
4. Add this, sesame seeds and sesame oil to noodles and toss well.
5. Garnishes with prawns or serve with a stir-fry meal.

*Tip:* As an alternative, try serving cold with a salad!

