

Seitan teriyaki with rice noodles



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For 5-6 servings:

Seitan from 1 kg flour (see recipe here)

100 ml teriyaki sauce

After cooking cut the seitan into pieces of approx. 2 cm x 2 cm. Mix it with the teriyaki sauce and marinate for at least one hour.

Thread the seitan pieces on skewers. Heat the grill and grill them for about 2-3 minutes on each side.

For the noodles:

400 g rice noodles

5 tablespoons soy sauce

5 tablespoons sesame seeds

2 $\frac{1}{2}$ tablespoons rice vinegar

1 tablespoon raw sugar

2-3 green onions, finely chopped (optional)

Cook the noodles according to the packet instructions. Drain.

In a bowl, prepare a dressing of soy sauce, rice vinegar and raw sugar. Mix it with the noodles, sesame seeds and the green

onions.