KIKKOMAN

Caprese-style basil ramen with mozzarella

Total time **20 mins** **10 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
3,623 kJ / 865 kcal

Fat: **63 g** Protein: **28 g**
Carbohydrates: **42 g**

INGREDIENTS

2 portion(s)

30 g	basil leaves
1	garlic clove
2.5 tbsp	olive oil
10 g	pine nuts
4	medium tomatoes
180 g	mozzarella
0.5	avocado
200 g	ramen noodles
50 g	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
4 tsp	Kikkoman Teriyaki Marinade
540 ml	water
15 g	mixed, chopped nuts, e.g. cashews
2 tsp	Kikkoman Naturally Brewed Soy Sauce
1 pinch	of freshly ground black pepper
	A little olive oil

PREPARATION

Step 1

20 g basil leaves - **1** garlic clove - **2.5 tbsp** olive oil - **10 g** pine nuts
Chop the basil and purée with the peeled garlic, olive oil and pine nuts until smooth.

Step 2

4 medium tomatoes - **180 g** mozzarella - **10 g** basil leaves - **0.5** avocado
Cut the tomatoes and mozzarella into evenly thick slices (0.5–1 cm) and arrange them in circles on two plates. Chop the basil and sprinkle it over the tomato and mozzarella mixture. Dice the avocado flesh and set aside.

Step 3

200 g ramen noodles - **50 ml** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **4 tsp** Kikkoman Teriyaki Marinade - **540 ml** water
Prepare the ramen noodles according to the packet instructions. Put the Kikkoman Ramen Soup Base, Kikkoman Teriyaki Marinade, pesto from step 1 and hot water into a jug and stir. Then divide this soup between 2 bowls.

Step 4

15 g mixed, chopped nuts, e.g. cashews - **2 tsp** Kikkoman Naturally Brewed Soy Sauce - **1 pinch** of freshly ground black pepper - A little olive oil
Add the noodles to the soup and carefully arrange the tomato and mozzarella on top using a spoon or spatula so that it doesn't fall apart. Sprinkle the avocado and nuts over the ramen and garnish with the Kikkoman Soy Sauce, black pepper and olive oil

before serving.