KIKKOMAN

Miso butter prawn ramen

Total time **20 mins** **5 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
2,939 kJ / 701 kcal

Fat: **47.2 g** Protein: **22.2 g**
Carbohydrates: **41.7 g**

INGREDIENTS

2 portion(s)

120 g	ready-to-cook prawns
1	garlic clove
4 tsp	olive oil
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
140 g	sweetcorn (tinned)
1 tsp	salt
60 g	mushrooms
60 g	oyster mushrooms
75 g	unsalted butter
120 g	baby spinach leaves
200 g	ramen noodles
40 g	white miso
3 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
540 ml	water

PREPARATION

Step 1

120 g ready-to-cook prawns - **1** garlic clove - **4 tsp** olive oil - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce
Pat the prawns dry and finely chop the garlic. Heat the olive oil and garlic in a pan over a low heat. When the garlic becomes fragrant, add the prawns, stir-fry, and season with 1 tbsp Kikkoman Soy Sauce.

Step 2

140 g sweetcorn (tinned) - **1 tsp** salt
Heat the sweetcorn with a little water and salt for about 1 minute.

Step 3

60 g mushrooms - **60 g** oyster mushrooms - **25 g** unsalted butter - **0.5 tbsp** Kikkoman Naturally Brewed Soy Sauce
Cut the mushrooms into bite-sized pieces. Heat the butter in a pan. Add the mushrooms and stir-fry. Stir in the Kikkoman Soy Sauce, then remove the mixture from the pan.

Step 4

20 g unsalted butter - **0.5 tbsp** Kikkoman Naturally Brewed Soy Sauce - **120 g** baby spinach leaves
Melt the butter in the same pan. Add the spinach and sauté until soft, then season with the Kikkoman Soy Sauce.

Step 5

200 g ramen noodles - **40 g** white miso - **3 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **540 ml** water

Prepare the ramen noodles according to the packet instructions. Bring the miso, Kikkoman Ramen Soup Base and 540 ml water to the boil. Divide the noodles into two bowls and add the Kikkoman Ramen Soup Base. Arrange the prawns, sweetcorn, mushrooms and spinach in the middle of the noodles.

Step 6

30 g unsalted butter

Top the ramen with the remaining butter in small pieces and serve.