

# Stir fry noodles with pork belly

Total time **35 mins** 20 mins preparation time 15 mins cooking time

Nutritional facts (per portion):  
**3,637 kJ / 867 kcal**

Fat: **48.8 g** Protein: **48.6 g**  
Carbohydrates: **54.3 g**

## INGREDIENTS

2 portion(s)

**250 g** pork belly, diced  
**1** red onion, in strips  
**75 g** snow peas, cut in half diagonally  
**0.5 bunch** spring onions, finely sliced  
**1** clove garlic, finely diced  
**15 g** fresh ginger, finely diced  
**1** small chilli pepper, finely diced  
**200 g** ramen noodles  
**5 tbsp** frying oil  
**0.5** juice of an orange  
**5 tbsp** [Kikkoman Teriyaki Wok Sauce with Toasted Sesame](#)  
**2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#)  
**1 tbsp** [Kikkoman Toasted Sesame Oil](#)

**For the topping**  
**1 tbsp** orange zest  
**1** spring onion, finely sliced  
**1 tbsp** roasted sesame seeds  
**175 g** kimchi cabbage (ready-made)

## PREPARATION

### Step 1

Bring water to a boil in a wok. Add pork belly, cook for about 10 minutes, remove and drain the pork belly on kitchen paper.

### Step 2

Heat 1 tbsp oil in the wok, fry the pork belly until crispy, remove and drain.

### Step 3

Add 1 tbsp oil to the wok, add onion and snow peas and fry. Add spring onions and sauté as well. Remove everything and set aside.

### Step 4

Add garlic, ginger and chilli to the wok with the remaining oil and fry. Add the pork belly and the vegetables.

### Step 5

Add orange juice, Kikkoman teriyaki sauce, Kikkoman soy sauce and Kikkoman sesame oil.

### Step 6

Add noodles and fry briefly.

### Step 7

Top the dish with orange zest, spring onion and

sesame seeds and serve with kimchi cabbage.