KIKKOMAN

Miso noodles with vegetables in peanut sauce

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

Nutritional facts (per portion):
2,192 kJ / 523.5 kcal

Fat: **19.5 g** Protein: **14.9 g**
Carbohydrates: **68.2 g**

INGREDIENTS

2 portion(s)

150 g	instant ramen noodles
100 g	pak choi
1	onion
0.5	carrot
30 g	podded edamame
1	garlic clove
1 tbsp	peanut butter
2 tsp	Kikkoman Toasted Sesame Oil
2 tsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	miso paste
0.25 tsp	ground chilli powder
1 tbsp	lemon juice
1 tsp	sugar
60 ml	water
	Spring onion for garnishing
2 tbsp	peanuts

PREPARATION

Step 1

150 g instant ramen noodles - **100 g** pak choi - **1** onion - **0.5** carrot - **30 g** podded edamame - **1** garlic clove - **1 tsp** Kikkoman Toasted Sesame Oil
Cook the noodles according to the packet instructions.

Finely chop the vegetables and fry in Kikkoman Sesame Oil for 2 minutes, stirring frequently.

Step 2

1 tbsp peanut butter - **1 tsp** Kikkoman Toasted Sesame Oil - **2 tsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** miso paste - **0.25 tsp** ground chilli powder - **1 tbsp** lemon juice - **1 tsp** sugar - **60 ml** water
Mix all the ingredients in a bowl. Add them to the pan with the vegetables, add the cooked noodles and mix.

Step 3

1 spring onion - **2 tbsp** peanuts
Chop the peanuts and the spring onion. Place the noodles into containers and sprinkle with the onions and peanuts.