KIKKOMAN

Ramen with prawns and romaine lettuce

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
1,885 kJ / 450 kcal

Fat: **12 g** Protein: **24 g**
Carbohydrates: **55 g**

INGREDIENTS

2 portion(s)

140 g	raw prawns (about 8)
10 ml	Kikkoman Toasted Sesame Oil
1	mini head romaine lettuce
30 ml	rapeseed oil
400 g	ramen noodles
10 g	fresh ginger
2	garlic cloves
4 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
540 ml	water
	Some spring onion greens, for garnish
	Sesame seeds, for garnish (optional)

PREPARATION

Step 1

140 g raw prawns (about 8) - **10 ml** Kikkoman Toasted Sesame Oil
Marinate the prawns in the Kikkoman Sesame Oil for 5 minutes, then cook in a hot pan for 4-5 minutes until pink and cooked through.

Step 2

1 mini head romaine lettuce - **15 ml** rapeseed oil - **400 g** ramen noodles
Cut the romaine lettuce in half and sear for 2-3 minutes in the rapeseed oil. Cook the ramen noodles separately in boiling water according to the package instructions, then drain.

Step 3

10 g fresh ginger - **2** garlic cloves - **15 ml** rapeseed oil - **4 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **540 ml** water - Some spring onion greens, for garnish - Sesame seeds, for garnish (optional)
Finely chop the ginger and garlic, then sauté briefly for 20-30 seconds in the rapeseed oil. Combine the Kikkoman Ramen Soup Base with the water, ginger and garlic and bring to the boil. Place the noodles in a bowl, pour over the ramen broth, add the prawns and romaine lettuce halves, then sprinkle with the spring onion and, if desired, sesame seeds.