

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.