KIKKOMAN

Seafood Ramen Noodle Bowls Recipe

Total time **35 mins** **10 mins** preparation time **25 mins** cooking time

INGREDIENTS

4 portion(s)

200 g	of yogurt
1.5 tsp	Dijon mustard
1 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1.5 tsp	honey
	Freshly ground pepper
2	red peppers, cut into strips
4	spring onions, slices on diagonal into 3cm lengths
100 g	sugar snap peas, sliced into strips at an angle
200 g	ramen noodles (or Mie noodles)
2	nori sheets, cut into strips
200 g	mixed shelled seafood (prawns, mussels, clams etc)
2 tbsp	of olive oil
60 g	radish cress
2 tbsp	hemp seeds

PREPARATION

Step 1

For the dressing mix yogurt, mustard, 8 tbsps of Ponzu, vinegar and honey and season with pepper.

Step 2

Prepare the noodles according to the package instructions. Arrange the noodles in bowls with pepper, spring onions and sugar snap peas and drizzle with the dressing.

Step 3

Fry the seafood in heated oil for about 5-8 minutes and drizzle the remaining Ponzu. Garnish bowls with the seafood, radish cress and nori leaves, sprinkle with hemp seeds and serve.