KIKKOMAN

Smoked salmon ramen with sweet potato and aubergine

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
1,957 kJ / 468 kcal

Fat: **13 g** Protein: **20.8 g**
Carbohydrates: **67.4 g**

INGREDIENTS

2 portion(s)

250 g	sweet potatoes (alternatively: 200 g pumpkin pulp)
150 g	aubergine
1 tbsp	Kikkoman Toasted Sesame Oil
2.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
100 g	ramen noodles (alternative: e.g. ribbon noodles)
3.5 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
540 ml	water
100 g	smoked salmon
2 tbsp	chopped parsley
2.5	spring onions

PREPARATION

Step 1

Dice the peeled sweet potatoes and aubergine, fry in the heated oil for 5-10 minutes and season with soy sauce. Prepare the noodles according to package instructions.

Step 2

Bring approx. 540 ml of water to a boil in a pan, mix with the Ramen Soup base and divide into 2 bowls. Add the cooked noodles.

Step 3

Arrange the sweet potato and aubergine mixture on top, garnish with the smoked salmon, parsley and spring onion rings and serve.