KIKKOMAN

Spicy Kimchi Ramen with Pork

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

Nutritional facts (per portion):
2,573 kJ / 614 kcal

Fat: **20.3 g** Protein: **29.1 g**
Carbohydrates: **71.7 g**

INGREDIENTS

2 portion(s)

80 g	pork (any kind of meat is fine)
0.5	onion
150 g	Kimchi
1 tbsp	Kikkoman Toasted Sesame Oil
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
120 g	spinach
2	boiled eggs
60 g	spring onions
200 g	ramen noodles

For the Kimchi ramen soup

30 ml	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
60 ml	Kikkoman Spicy Chili Sauce for Kimchi
420 ml	boiled water
	Some Chilli flakes

PREPARATION

Step 1

Prepare Kimchi according to the recipe.

Step 2

Stir fry pork, kimchi and onion with Kikkoman Toasted Sesame Oil and season with Kikkoman Soy Sauce.

Step 3

Boil the spinach.

Step 4

Prepare the boiled eggs to your preference.

Step 5

Cut the spring onions into small pieces.

Step 6

Prepare the noodles according to the packet instructions.

Step 7

Bring approx. 420 ml water to the boil in a pan, mix with 30 ml Kikkoman Ramen soup base and 60 ml Kikkoman Kimchi Spicy Chili Sauce.

Step 8

Divide the soup into 2 bowls. Drain the noodles well and add to the soup.

Step 9

Place the stir-fried kimchi pork and boiled spinach on the noodles and garnish with egg and spring onions.

Step 10

Sprinkle some chilli flakes on the top.