KIKKOMAN

Traditional Japanese Fukuoka Ramen

Total time **20 mins** **20 mins** preparation time

Nutritional facts (per portion):
2,410 kJ / 576 kcal

Fat: **10 g** Protein: **19 g**
Carbohydrates: **89 g**

INGREDIENTS

4 portion(s)

300 g	ramen noodles
80 g	spinach leaves
2	eggs
180 g	bamboo shoots (canned)
2	spring onions
4 g	nori
20 g	fresh ginger root
2 tsp	sesame seeds
100 g	cooked pork
100 g	cooked chicken breast
60 ml	Kikkoman Naturally Brewed Soy Sauce
18 ml	fish sauce
1 l	dashi (or clear broth)
	Pepper

PREPARATION

Step 1

Cook the noodles until al dente and rinse under cold water. Blanch the spinach for 1 second and then plunge into iced water. Prick the egg shells. Place the eggs in boiling water and cook until soft boiled for 6 minutes. Pour the boiling water out of the pan and rinse the eggs under cold water.

Step 2

Drain the bamboo shoots. Cut the spring onions and nori into thin strips. Peel the ginger and cut into 4 thin slices (one per serving). Toast the sesame seeds until golden brown in a frying pan. Cut the pork and chicken into slices.

Step 3

Put 1 tbsp. of Kikkoman Naturally Brewed Soy Sauce and 1 tbsp. fish sauce into pre-warmed soup dishes. Distribute the prepared soup ingredients into the bowls and top with boiling hot broth. Then peel and halve the eggs, and place half an egg in each bowl. Season with pepper to taste.