KIKKOMAN

Vegetarian creamy pear & beetroot ramen

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

Nutritional facts (per portion):
3,515 kJ / 840 kcal

Fat: **39 g** Protein: **23.0 g**
Carbohydrates: **95 g**

INGREDIENTS

2 portion(s)

400 ml	water
100 ml	almond milk
3 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
70 g	shiitake mushrooms
80 g	ground cashews
15 ml	Kikkoman Naturally Brewed Soy Sauce
300 g	udon noodles
80 g	pear
60 g	cooked beetroot
20 g	crushed macadamia nuts
10 g	toasted sunflower seeds
30 g	spring onions
	Chilli flakes, to taste

PREPARATION

Step 1

Cut the mushrooms into smaller pieces. Add them to a pot with the hot water and cook for 3 minutes. Vigorously whisk the ground cashews with the almond milk until smooth.

Step 2

Add the Kikkoman Ramen Soup Base and the cashew–almond mixture to the pot with the mushrooms. Stir well and simmer over low heat for 3 minutes. Add the Kikkoman Soy Sauce and mix thoroughly.

Step 3

Cook the noodles according to the packet instructions. Peel the pear and cut it into thin matchsticks, then cut the beetroot in the same way.

Step 4

Divide the noodles between two bowls. Pour over the creamy broth, top with the pear and beetroot and garnish with the macadamia nuts and sunflower seeds. Finish with the spring onions and chilli flakes.