KIKKOMAN

Veggie tortellini ramen

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

Nutritional facts (per portion):
1,391 kJ / 332 kcal

Fat: **14 g** Protein: **18.1 g**
Carbohydrates: **31.8 g**

INGREDIENTS

2 portion(s)

150 g	broccoli
100 g	small mushrooms
1 tbsp	Kikkoman Toasted Sesame Oil
1	carrot
60 g	baby leaf spinach
150 g	small vegetarian tortellini or ravioli (refrigerated)
3.5 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
2	eggs
1	small red chilli and fresh coriander for garnish

PREPARATION

Step 1

Fry the broccoli florets and the quartered mushrooms in the heated oil for 5-8 minutes. Cut the carrots into noodles (with a spiraliser) or into fine strips, add with the spinach and fry briefly. Prepare the noodles according to package directions.

Step 2

Bring approx. 540 ml water to a boil in a pan and mix with the Ramen Sauce. Whisk egg(s), pour into ramen soup, let it set then divide into 2 bowls. Add the cooked noodles.

Step 3

Arrange the vegetable mixture on top, garnish with chillies and fresh coriander and serve.