KIKKOMAN

Pak Choi Noodles with Soy Sauce

Total time **30 mins** **30 mins** preparation time

Nutritional facts (per portion):
2,209 kJ / 527 kcal

Fat: **14.3 g** Protein: **17.9 g**
Carbohydrates: **76.7 g**

INGREDIENTS

4 portion(s)

75 g	cashew nuts
250 g	ramen noodles
3	spring onions
3	garlic cloves
1	red bell peppers
100 g	mushrooms
4	small pak choi
2.5 tbsp	vegetable oil
1 tbsp	grated ginger
75 ml	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	chilli sauce
2 tbsp	rice vinegar
1 tbsp	sesame oil
1 tbsp	Kikkoman Toasted Sesame Oil
	A few coriander leaves

PREPARATION

Step 1

Fry the nuts in a pan without fat or oil and place aside. Cook the noodles according to the pack instructions. Trim the ends and remove the outer layer of the spring onions, wash them and cut them into rings. Peel and crush the garlic. Halve the peppers, remove core, pith and seeds, wash and cut into strips. Clean the mushrooms and cut into slices. Quarter the pak choi and wash it.

Step 2

Heat up the vegetable oil in a pan and sauté the spring onions, garlic and ginger. Add the pepper, mushrooms and pak choi, frying on all sides. Then add the noodles, give everything a good stir and continue cooking briefly.

Step 3

Combine the soy sauce, chilli sauce, vinegar and sesame oil. Add it to the vegetable mix and continue cooking for another few minutes. Sprinkle with nuts and coriander and serve.