KIKKOMAN

Ramen in a jar

Total time **15 mins** **10 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
1,017 kJ / 243 kcal

Fat: **8 g** Protein: **11.1 g**
Carbohydrates: **33.6 g**

INGREDIENTS

2 portion(s)

1 tsp	miso paste
1 tsp	vegetable stock concentrate
2 tsp	Kikkoman Toasted Sesame Oil
1 tsp	sriracha
2 tsp	Kikkoman Naturally Brewed Soy Sauce
0.25 tsp	ground ginger
0.25 tsp	ground chilli powder
100 g	pak choi
0.5	carrot
100 g	tofu
50 g	peeled edamame seeds
100 g	instant ramen noodles

PREPARATION

Step 1

1 tsp miso paste - **1 tsp** vegetable stock concentrate - **2 tsp** Kikkoman Toasted Sesame Oil - **1 tsp** sriracha - **2 tsp** Kikkoman Naturally Brewed Soy Sauce - **0.25 tsp** ground ginger - **0.25 tsp** ground chilli powder
Add half of the miso paste, vegetable stock concentrate, Kikkoman Sesame Oil, sriracha sauce, Kikkoman Soy Sauce, ground ginger and ground chilli powder to each of the jars.

Step 2

100 g pak choi - **0.5** carrot - **100 g** tofu - **50 g** peeled edamame seeds - **100 g** instant ramen noodles
Finely chop the pak choi, cut the carrot into thin sticks and the tofu into cubes. Place the chopped vegetables and tofu into the jars. Add the edamame and noodles.

Pour boiling water over the ingredients, wait 5 minutes and stir, then serve.