

## Caprese basil ramen with mozzarella

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

Nutritional facts (per portion):

3,623 kJ / 865 kcal

## **INGREDIENTS**

2 portion(s)

30 g basil leaves 1 garlic clove 2.5 tbsp olive oil **10** g pine nuts

4 medium tomatoes

**180** g mozzarella 0.5 avocado

200 g ramen noodles

Kikkoman Concentrated 50 g

> Ramen Noodle Soup Base - Shoyu (Soy Sauce)

Flavour

4 tsp Kikkoman Teriyaki

Marinade

540 ml water

15 g mixed, chopped nuts, e.g.

cashews

2 tsp Kikkoman Naturally

**Brewed Soy Sauce** 

of freshly ground black 1 pinch

pepper

A little olive oil

Fat: 63 g Protein: 28 g Carbohydrates: 42 g

## **PREPARATION**

Step 1

20 g basil leaves - 1 garlic clove - 2.5 tbsp olive oil

- 10 g pine nuts

Chop the basil and purée with the peeled garlic,

olive oil and pine nuts until smooth.

Step 2

4 medium tomatoes - 180 g mozzarella - 10 g

basil leaves - 0.5 avocado

Cut the tomatoes and mozzarella into evenly thick slices (0.5–1 cm) and arrange them in circles on two plates. Chop the basil and sprinkle it over the tomato and mozzarella mixture. Dice the avocado

flesh and set aside.

Step 3

200 g ramen noodles - 50 ml Kikkoman

Concentrated Ramen Noodle Soup Base - Shoyu

(Soy Sauce) Flavour - 4 tsp Kikkoman Teriyaki

Marinade - 540 ml water

Prepare the ramen noodles according to the packet instructions. Divide half of the Kikkoman Ramen Soup Base, half of the Kikkoman Teriyaki Marinade, half of the pesto from step 1 and 270 ml of hot

water into 2 bowls and stir together.

Step 4

15 g mixed, chopped nuts, e.g. cashews - 2 tsp Kikkoman Naturally Brewed Soy Sauce - 1 pinch of freshly ground black pepper - A little olive oil Add the noodles to the soup and carefully arrange the tomato and mozzarella on top using a spoon or spatula so that it doesn't fall apart. Sprinkle the avocado and nuts over the ramen and garnish with the Kikkoman Soy Sauce, black pepper and olive oil

before serving.