KIKKOMAN

Creamy carbonara ramen with a kick

Total time **20 mins** **5 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
3,016 kJ / 718 kcal

Fat: **45.9 g** Protein: **37.2 g**
Carbohydrates: **36.2 g**

INGREDIENTS

2 portion(s)

2	eggs
2	egg yolks
70 g	grated parmesan
80 g	bacon
60 g	cauliflower
40 g	zucchini
40 g	red bell pepper
2 tbsp	olive oil
2 tsp	Kikkoman Naturally Brewed Soy Sauce
370 ml	hot water
200 g	ramen noodles
3 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
90 ml	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
2 pinch	of freshly ground black pepper
2 tbsp	chopped chives

PREPARATION

Step 1

2 eggs - **2** egg yolks - **30 g** grated parmesan
Mix the eggs, egg yolks and parmesan in a small bowl.

Step 2

80 g bacon - **60 g** cauliflower - **40 g** courgette - **2 tbsp** olive oil - **40 g** red bell pepper - **2 tsp** Kikkoman Naturally Brewed Soy Sauce - **100 ml** hot water
Cut the bacon into 2 cm pieces. Cut the cauliflower and courgette into bite-sized pieces and the red pepper into thin slices. Heat the oil in a pan, add the bacon and cauliflower and fry over a low heat. Once the bacon is cooked, add the peppers and courgettes and fry them too. Pour in 100 ml hot water, bring to the boil, then turn off the heat. Season with the Kikkoman Soy Sauce and set aside.

Step 3

200 g ramen noodles - **3 tbsp** Kikkoman Spicy Chili Sauce for Kimchi - **90 ml** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **200 ml** hot water
Prepare the ramen noodles according to the packet instructions. Once cooked, add the noodles to the mixture from step 2, stir and let rest for about 3 minutes. For the soup, mix the Kikkoman Kimchi Chili Sauce, Kikkoman Ramen Soup Base and 270 ml hot water in a bowl or a saucepan and keep warm.

Step 4

Add the egg mixture from Step 1 into the pan from Step 2, heat carefully and turn off the heat as soon as the mixture starts to thicken

Step 5

40 g grated parmesan - **2 pinch** of freshly ground black pepper - **2 tbsp** chopped chives

Divide the mixture from step 4 into 2 bowls. Add the soup from step 3 around the mixture. Garnish with the remaining parmesan, black pepper and chives, then serve.