

Creamy gochujang pasta with kimchi

Total time **25 mins** 10 mins preparation time 15 mins cooking time

Nutritional facts (per portion):
2,193 kJ / 523 kcal

Fat: **22.3 g** Protein: **15 g**
Carbohydrates: **65.4 g**

INGREDIENTS

4 portion(s)

2	garlic cloves
1 tbsp	<u>Kikkoman Toasted Sesame Oil</u>
160 g	kimchi (jar)
200 g	sugar snap peas
200 g	double cream
300 g	penne or mini penne
0.5 tsp	gochujang paste
2 tbsp	peanut butter
1 tsp	maple syrup
4 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
	Freshly ground black pepper
2 tbsp	spring onion rings
2 tbsp	roasted sesame seeds

PREPARATION

Step 1

2 garlic cloves - **1 tbsp** Kikkoman Toasted Sesame Oil - **160 g** kimchi (jar) - **200 g** sugar snap peas - **200 g** double cream

Finely chop the garlic and fry it in heated Kikkoman Sesame Oil in a large wok or frying pan. Add the kimchi and sugar snap peas (halve them if necessary) and fry briefly. Pour in the cream, bring to the boil and simmer for about 5 minutes.

Step 2

300 g penne or mini penne - **0.5 tsp** gochujang paste - **2 tbsp** peanut butter - **1 tsp** maple syrup - **4 tbsp** Kikkoman Naturally Brewed Soy Sauce

Cook the pasta according to the packet instructions and reserve about 100 ml of the cooking water when draining. Mix the cooking water with the gochujang paste, peanut butter, maple syrup and Kikkoman Soy Sauce.

Step 3

Freshly ground black pepper - **2 tbsp** spring onion rings - **2 tbsp** roasted sesame seeds

Add the pasta and sauce to the cream vegetables in the wok, mix briefly, season with the pepper and arrange on plates. Garnish the pasta with the spring onion rings and sesame seeds, then serve.