KIKKOMAN

Curry schnitzel ramen with teriyaki

Total time **60 mins** **10 mins** preparation time **35 mins** cooking time **15 mins** marinating time

Nutritional facts (per portion):
5,185 kJ / 1,238 kcal

Fat: **73 g** Protein: **53 g**
Carbohydrates: **89 g**

INGREDIENTS

2 portion(s)

2	pork schnitzels (approx. 130 g each)
100 ml	Kikkoman Teriyaki Marinade
40 g	flour
2	eggs
50 g	Kikkoman Panko - Japanese style crispy bread crumbs
40 g	unsalted butter
60 ml	sunflower oil
0.5	pointed cabbage
4 tsp	Kikkoman Naturally Brewed Soy Sauce
1	red onion
1	mini pak choi
200 g	ramen noodles
10 g	curry powder
50 ml	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
4 tsp	fresh cream
540 ml	hot water
2 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
2 tbsp	mayonnaise
	A few leaves of flat-leaf parsley

PREPARATION

Step 1

2 pork schnitzels (approx. 130 g each) - **100 ml** Kikkoman Teriyaki Marinade **40 g** flour - **2** eggs - **50 g** Kikkoman Panko - Japanese style crispy bread crumbs

Place the meat between two layers of cling film or in a freezer bag. Using a meat tenderizer or a saucepan with a handle, carefully pound the meat until thin. Marinate in the Kikkoman Teriyaki Marinade for approx. 15 minutes. Dust the marinated schnitzel with flour, then coat in the beaten eggs and finally in Kikkoman Panko.

Step 2

40 g unsalted butter - **2.5 tbsp** sunflower oil

Place the butter and sunflower oil in a frying pan and heat. Once the butter has melted, add the schnitzel and fry until crispy and golden brown on both sides.

Step 3

0.5 pointed cabbage - **1** red onion - **1** mini pak choi - **4 tsp** Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** sunflower oil

Cut the pointed cabbage into small pieces and fry in a pan with 1 tbsp sunflower oil over a medium heat. As soon as it is cooked, add 1 tsp of Kikkoman Soy Sauce, fry briefly and remove. Cut the onion into strips, fry in 0,5 tbsp heated oil and season with 2 tsp Kikkoman Soy Sauce. Cut the pak choi into wide strips, fry in the same way with 0,5 tbsp oil and add 1 tsp Kikkoman Soy Sauce.

Step 4

200 g ramen noodles - **10 g** curry powder - **50 ml**

Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **4 tsp** fresh cream - **540 ml** hot water
Prepare the ramen noodles according to the packet instructions. Place the curry powder, Kikkoman Ramen Soup Base, cream and 540 ml hot water in a pan, mix well and heat. Cut the schnitzel into strips. Divide the cooked noodles into 2 bowls, add the hot curry ramen soup and place the vegetables and schnitzels on top of the noodles.

Step 5
2 tbsp Kikkoman Spicy Chili Sauce for Kimchi - **2 tbsp** mayonnaise - A few leaves of flat-leaf parsley
Mix the Kikkoman Kimchi Chili Sauce with the mayonnaise and drizzle over the schnitzel. The remaining sauce can be used as a dip. Sprinkle with the parsley and serve.