KIKKOMAN

Mexican Ramen with minced meat

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,335 kJ / 558 kcal

Fat: **22.5 g** Protein: **27.1 g**
Carbohydrates: **48.7 g**

INGREDIENTS

2 portion(s)

100 g	ramen noodles (alternative: e.g. spaghetti, Penne pasta)
200 g	mixed minced meat
1 tbsp	Kikkoman Toasted Sesame Oil
1	clove of garlic
0.5	each green, yellow and red bell pepper
100 g	sweetcorn (canned)
1 tsp	Mexico spice mix
3.5 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
1.5 tsp	Kikkoman Spicy Chili Sauce for Kimchi
1.5 tbsp	red and green sliced jalapeno chillies (jar)
2 tbsp	fried onions

PREPARATION

Step 1

Prepare the noodles according to the package instructions.

Step 2

Fry the minced meat in the heated oil for about 5 minutes.

Step 3

Cut the bell pepper into strips, finely chop the garlic, add both to the minced meat and fry briefly. Add the drained sweetcorn and heat briefly. Season with the Mexico spice mix.

Step 4

Bring approx. 540 ml water to a boil in a pan, mix with the Ramen Soup Base and the Chili Sauce for Kimchi and divide into 2 bowls.

Step 5

Add the cooked noodles and top with the minced meat mixture.

Step 6

Garnish with the jalapeno chillies and fried onions and serve.