

Ramen in a jar

Total time **15 mins 10 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):

1,017 kJ / 243 kcal

INGREDIENTS

2 portion(s)

1 tsp	miso paste
1 tsp	vegetable stock
	concentrate
2 tsp	Kikkoman Toasted
	Sesame Oil
1 tsp	sriracha
2 tsp	Kikkoman Naturally
	Brewed Soy Sauce
0.25 tsp	ground ginger
0.25 tsp	ground chilli powder
100 g	pak choi
0.5	carrot
100 g	tofu
50 g	peeled edamame seeds
100 g	instant ramen noodles

Fat: **8 g** Protein: **11.1 g** Carbohydrates: **33.6 g**

PREPARATION

Step 1

1 tsp miso paste - 1 tsp vegetable stock concentrate - 2 tsp Kikkoman Toasted Sesame Oil - 1 tsp sriracha - 2 tsp Kikkoman Naturally Brewed Soy Sauce - 0.25 tsp ground ginger - 0.25 tsp ground chilli powder Add half of the miso paste, vegetable stock concentrate, Kikkoman Sesame Oil, sriracha sauce, Kikkoman Soy Sauce, ground ginger and ground chilli powder to each of the jars.

Step 2

100 g pak choi - **0.5** carrot - **100 g** tofu - **50 g** peeled edamame seeds - **100 g** instant ramen noodles

Finely chop the pak choi, cut the carrot into thin sticks and the tofu into cubes. Place the chopped vegetables and tofu into the jars. Add the edamame and noodles.

Pour boiling water over the ingredients, wait 5 minutes and stir, then serve.