KIKKOMAN

Rice-paper dumplings with ramen filling

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

Nutritional facts (per portion):
3,537 kJ / 853 kcal

Fat: **67.6 g** Protein: **17.6 g**
Carbohydrates: **41 g**

INGREDIENTS

2 portion(s)

For the dumplings:

75 g	ramen noodles (or instant noodles)
3	spring onions
2	sprigs coriander (or flat-leaf parsley)
0.25	red pepper
1.5 tbsp	toasted sesame seeds
1.5 tsp	Kikkoman Spicy Chili Sauce for Kimchi
1.5 tbsp	mayonnaise
60 g	grated cheese (e.g. Emmental or mature Gouda)
2 tsp	Kikkoman Naturally Brewed Soy Sauce
12	rice-paper sheets (approx. 16–18 cm in diameter)
2 tbsp	Kikkoman Toasted Sesame Oil

For the dip:

4.5 tbsp	mayonnaise
1 tsp	Kikkoman Spicy Chili Sauce for Kimchi
2 tsp	Kikkoman Naturally Brewed Soy Sauce
1	sprig coriander (or parsley)
1	spring onion

PREPARATION

Step 1

75 g ramen noodles - **2** spring onions - **2** sprigs coriander - **0.25** red pepper
Cook the noodles according to the packet instructions and cut them into small pieces. Slice the spring onions. Finely chop the coriander. Dice the red pepper.

Step 2

1.5 tbsp toasted sesame seeds - **1.5 tsp** Kikkoman Spicy Chili Sauce for Kimchi **1.5 tbsp** mayonnaise - **60 g** grated cheese (e.g. Emmental or mature Gouda) - **2 tsp** Kikkoman Naturally Brewed Soy Sauce
Mix the noodles with two-thirds of the spring onions, the coriander, red pepper, sesame seeds, the Kikkoman Kimchi Chili Sauce, the mayonnaise, cheese and Kikkoman Soy Sauce.

Step 3

12 rice-paper sheets (approx. 16–18 cm in diameter)
Dip each sheet of rice paper briefly in cold water and place it on a damp tea towel. Put about 1 tbsp of filling on each sheet, fold in the sides and roll up.

Step 4

2 tbsp Kikkoman Toasted Sesame Oil
Heat the Kikkoman Sesame Oil in a large pan and fry the dumplings for 4–6 minutes until golden brown on all sides.

Step 5

4.5 tbsp mayonnaise - **1 tsp** Kikkoman Spicy Chili Sauce for Kimchi - **2 tsp** Kikkoman Naturally

Brewed Soy Sauce - **1** sprig coriander - **1** spring onion, sliced

Mix the mayonnaise with the Kikkoman Kimchi Chili Sauce and the Kikkoman Soy Sauce. Garnish with the coriander and spring onion and serve with the dumplings.