KIKKOMAN

Salmon & mushroom ginger ramen

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
3,770 kJ / 900 kcal

Fat: **39 g** Protein: **39 g**
Carbohydrates: **95 g**

INGREDIENTS

2 portion(s)

500 ml	water
100 ml	coconut milk
4 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
150 g	salmon fillet
80 g	fresh shiitake mushrooms
1	small piece of ginger
1	garlic clove
50 g	bean sprouts
10 g	toasted almond flakes
1	egg
300 g	ramen noodles
1 tbsp	Kikkoman Toasted Sesame Oil
1 tbsp	chilli oil, to taste

PREPARATION

Step 1

Finely chop the ginger and garlic.

Step 2

In a pot, bring the water and Kikkoman Ramen Soup Base to a boil. Add the chopped ginger and garlic.

Step 3

Add the sliced shiitake mushrooms and the salmon cut into 4 x 4 cm pieces. Pour in the coconut milk and simmer for 8 minutes. Cook the egg in boiling water for 6 minutes. Peel and halve.

Step 4

Cook the ramen noodles according to the packet instructions. Divide the noodles between two bowls. Pour over the broth with the salmon and the mushrooms. Add the halved soft-boiled egg and bean sprouts. Drizzle with the Kikkoman Sesame Oil, garnish with the toasted almond flakes, and add the chilli oil to taste.