

# 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)

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