

# Spicy Kimchi Ramen with Pork

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

Nutritional facts (per portion):  
**2573 kJ / 614 kcal**

Fat: **20.3 g** Protein: **29.1 g**  
Carbohydrates: **71.7 g**

## INGREDIENTS

2 portion(s)

<b>80 g</b>	pork (any kind of meat is fine)
<b>0.5</b>	onion
<b>150 g</b>	Kimchi
<b>1 tbsp</b>	Kikkoman Toasted Sesame Oil
<b>2 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>120 g</b>	spinach
<b>2</b>	boiled eggs
<b>60 g</b>	spring onions
<b>200 g</b>	ramen noodles
<b>For the Kimchi ramen soup</b>	
<b>30 ml</b>	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
<b>60 ml</b>	Kikkoman Spicy Chili Sauce for Kimchi
<b>420 ml</b>	boiled water Some Chilli flakes

## PREPARATION

### Step 1

[Prepare Kimchi according to the recipe.](#)

### Step 2

Stir fry pork, kimchi and onion with Kikkoman Toasted Sesame Oil and season with Kikkoman Soy Sauce.

### Step 3

Boil the spinach.

### Step 4

Prepare the boiled eggs to your preference.

### Step 5

Cut the spring onions into small pieces.

### Step 6

Prepare the noodles according to the packet instructions.

### Step 7

Bring approx. 420 ml water to the boil in a pan, mix with 30 ml Kikkoman Ramen soup base and 60 ml Kikkoman Kimchi Spicy Chili Sauce.

### Step 8

Divide the soup into 2 bowls. Drain the noodles well and add to the soup.

**Step 9**

Place the stir-fried kimchi pork and boiled spinach on the noodles and garnish with egg and spring onions.

**Step 10**

Sprinkle some chilli flakes on the top.