

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

INGREDIENTS

2 portion(s)

80 g pork (any kind of meat is

fine)

0.5 onion **150** g Kimchi

1 tbsp Kikkoman Toasted

Sesame Oil

2 tbsp Kikkoman Naturally

Brewed Soy Sauce

120 g spinach
2 boiled eggs
60 g spring onions
200 g ramen noodles
For the Kimchi ramen soup

30 ml Kikkoman Concentrated

Ramen Noodle Soup Base - Shoyu (Soy Sauce)

Flavour

60 ml Kikkoman Spicy Chili

Sauce for Kimchi

420 ml boiled water

Some Chilli flakes

Fat: **20.3** g Protein: **29.1** g

Carbohydrates: 71.7 g

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.