KIKKOMAN

Stir fry noodles with pork belly

Total time **35 mins** **20 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
3,637 kJ / 867 kcal

Fat: **48.8 g** Protein: **48.6 g**
Carbohydrates: **54.3 g**

INGREDIENTS

2 portion(s)

250 g	pork belly, diced
1	red onion, in strips
75 g	snow peas, cut in half diagonally
0.5 bunch	spring onions, finely sliced
1	clove garlic, finely diced
15 g	fresh ginger, finely diced
1	small chilli pepper, finely diced
200 g	ramen noodles
5 tbsp	frying oil
0.5	juice of an orange
5 tbsp	Kikkoman Teriyaki Sauce with Toasted Sesame
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	Kikkoman Toasted Sesame Oil

For the topping

1 tbsp	orange zest
1	spring onion, finely sliced
1 tbsp	roasted sesame seeds
175 g	kimchi cabbage (ready-made)

PREPARATION

Step 1

Bring water to a boil in a wok. Add pork belly, cook for about 10 minutes, remove and drain the pork belly on kitchen paper.

Step 2

Heat 1 tbsp oil in the wok, fry the pork belly until crispy, remove and drain.

Step 3

Add 1 tbsp oil to the wok, add onion and snow peas and fry. Add spring onions and sauté as well. Remove everything and set aside.

Step 4

Add garlic, ginger and chilli to the wok with the remaining oil and fry. Add the pork belly and the vegetables.

Step 5

Add orange juice, Kikkoman teriyaki sauce, Kikkoman soy sauce and Kikkoman sesame oil.

Step 6

Add noodles and fry briefly.

Step 7

Top the dish with orange zest, spring onion and

sesame seeds and serve with kimchi cabbage.