

康康 KangKang®

RAMEN ラーメン



Higher in protein
(than other oriental
noodles)



No trans fat



No preservatives



Suitable for vegan



Halal



No colouring
(natural yellow hue)

Cooking with
Kang Kang Ramen is:

- Easy to prepare
- Ideal as stir-fry, in soup or even as a salad
- Convenient
- Can be stored in ambient condition for 1 month

うまい!



KangKang Noodles



陈新记 tsk®

SINCE 1936

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for more information.



康康 KangKang®



First ever
COOKED RAMEN
in Singapore



Recipe 1: Yaki-ramen

Serves: 3-4

Ingredients:

- 1 pack (420g) Kang Kang Ramen
- 1 tbsp Olive oil
- 6 cloves (30g) garlic minced
- 1 pcs (60g) Onion, sliced
- 1 pcs (60g) Carrots, sliced
- 3 pcs (450g) Chicken thigh, cubes
- 3 pcs (40g) Shitake mushroom, sliced

Yakisoba Sauce:

- 6 tsp (24g) Sugar
- 6 tsp (100g) Soy sauce
- 12 tsp (72g) Oyster sauce
- 12 tsp (58g) Ketchup
- 12 tsp (204g) Worcestershire sauce

Garnish:

- Green onions
- Bonito flakes

Instructions:

1. Heat up pan before adding olive oil, garlic, and onions under low heat.
2. Add in chicken and cook till fragrant. Add in mushrooms and all other vegetables.
3. Pour in the yakisoba sauce into the pan. Toss in Kang Kang Ramen and stir-fry for another 2-3 minutes at high heat.
4. Garnish with green onions and bonito flakes. Serve.



Do You Know?

Kang Kang fresh noodles need no refrigeration, eliminating the breakage issue when rice-based noodles are chilled.

Recipe 2: Miso ramen

Serves: 3-4



Ingredients:

- 1 pack (420g) Kang Kang Ramen
- 4 tbsp (70g) Miso paste
- 2 tbsp (8g) Dried kelp
- 2.5 cups (600 ml) Water
- 1 stem (10g) Leek, sliced
- ½ block (120g) Tofu, cubed
- 2 pcs (20g) Wood ear mushroom, sliced
- 2 pcs Ramen egg, halved
- 2 tsp (10g) Sesame oil

Garnish:

- Sesame seeds
- Green onion

Instructions:

1. Bring water to a boil, add miso paste, sesame oil, leek and wood ear mushroom. Add tofu cubes and bring soup to a boil.
2. Plate Kang Kang Ramen, ramen egg in a serving bowl.
3. Pour boiling soup over and garnish with sesame seeds and green onion before serving.

