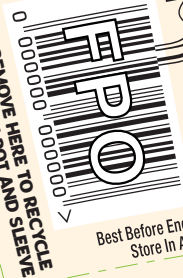


A Fresh Tasting Chicken Flavour Noodle Dish With Ginger, Chilli, Coriander And Spring Onion.

INGREDIENTS: Noodles (69%): Wheat flour (Wheat flour, Calcium, Iron, Niacin, Thiamin), Water, Free Range Egg, Salt, Paprika, Turmeric. Seasoning (31%): Lactose (milk), Sugar, Salt, Fried Onions (Onions, Palm Oil, Buckwheat, Salt), Spring Onion, Onion, Yeast Extract, Red Pepper, Natural Flavouring, Dried Soy Sauce (Soya beans, Salt, Spirit Vinegar), Garlic, Chilli, Ginger, Coriander Leaf.
For allergens see ingredients in **BOLD**.

NUTRITION INFORMATION:

TYPICAL VALUES (As consumed)	PER 100g	PER POT
Energy (kJ)	280 kJ	1021 kJ
Energy (kcal)	66 kcal	242 kcal
Fat	0.7g	2.4g
(of which saturates)	0.3g	0.9g
Carbohydrate	12.9g	47g
(of which sugars)	3g	11.3g
Fibre	0.8g	2.9g
Protein	2.4g	8.6g
Salt	0.9g	3.2g



65g e
(365g when rehydrated)

**TRUE ECO
WARRIORS
ALWAYS
RECYCLE**

LID, POT (RINSE), SLEEVE
-widely recycled

Best Before End: See Bottom Of Pot.
Store In A Cool Dry Place.

242
kcal

**CALORIES
PER POT**



**NO ARTIFICIAL
INGREDIENTS**



**100%
RECYCLABLE**

CHICKEN RAMEN FLAVOUR



KABUTO NOODLES



SERVING SUGGESTION

Kabuto Noodles
are prepared with skill,
dedication and discipline to
bring you delicious authentic
Asian flavours using only
quality ingredients.

**FILL
TO
THIS
LINE**

**“One Who Knows Others
Is Wise. One Who Knows
Noodles Is Enlightened.”**

STEP 1) Remove lid and fill to fill line
with boiling water, replace lid loosely
and wait 3-4 minutes (opportunity to
meditate or practise your karate)



STEP 2) Stir well, leave for 1 minute,
then enjoy noodles and soup straight
from the pot or poured into a bowl (if no
bowl available, try upside down helmet)



**Remember to stir well,
for true goodness
lies beneath.**



Beware, for your noodles will be hot.
Make sure you eat them before they get
cold and do not reheat. Failure to do this
could have displeasing ramen-fications.

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Country of Origin: United Kingdom