

# Recipes Using Ramen Noodles



Neighbors, Inc., South St. Paul, MN 55075

## The Best Breakfast Ramen

### You will need:

1 package chicken Ramen noodles with flavor packet		4 slices bacon, chopped
2 eggs	$\frac{1}{2}$ cup milk	1 cup shredded cheddar

### Instructions:

- Cook Ramen noodles according to package instructions but do not add the flavor packet.
- Cook bacon in a large deep skillet until crisp. Remove bacon and drain on paper towels.
- Leave drippings in skillet. Wisk together the eggs, milk, cheese and flavor packet.
- Add to the skillet. Pour in the noodles. Toss until the eggs are just set and take off from the heat.
- Divide among two bowls. Scatter bacon on top and serve.

## Ramen Green Salad

### You will need:

1 package chicken Ramen noodles	$\frac{1}{2}$ cup slivered almonds, optional	$\frac{1}{4}$ cup sunflower seeds
1 package shredded cabbage or broccoli slaw	$\frac{1}{2}$ cup cooking oil	3 tbsp. apple cider vinegar
$\frac{1}{2}$ tsp. black pepper	$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp. pepper
4 green onions	2 - 4 tbsp. sugar	4 garlic cloves

### Instructions:

- Brown sunflower seeds & almonds together in a 325 degrees oven until lightly browned; about 10 min.
- Break up Ramen noodles and mix with almonds and sunflower seeds. Set this mixture aside.
- Chop up green onions and mix with cabbage or broccoli slaw and set aside. Mince or press garlic.
- Mix oil, sugar, apple cider vinegar, garlic, salt, pepper, and chicken flavoring packets from the noodles.
- Just prior to serving, mix all ingredients together. Pour sauce over mixture and toss.

## Cheeseburger Ramen Casserole

### You will need:

2 packages beef-flavored Ramen noodles	$\frac{2}{3}$ cup chopped onion	1 lb. ground beef
1 1/3 cups water	$\frac{1}{2}$ cup ketchup	$\frac{1}{2}$ tbsp. yellow mustard
1-1/3 cups shredded Cheddar cheese	$\frac{1}{4}$ cup sweet pickle relish, optional	cooking spray

### Instructions:

- Preheat oven to 350 degrees F. Coat a 9x13-inch baking dish with cooking spray.
- In a large skillet over high heat, saute beef and onion for 6 - 8 minutes or until browned.
- Stir in water and the seasoning from noodle packets. Bring to a boil.
- Add noodles and cook for 3 minutes or until soft and water is almost gone.
- Remove from heat and stir in ketchup, mustard, and relish.
- Pour into baking dish, sprinkle with cheese, and bake for 20 - 25 min. or until warmed through.

## Ramen Chicken Noodle Soup

### You will need:

2 packages Ramen chicken noodles with seasoning packets    1 tbsp. cooking oil     $\frac{1}{2}$  cup celery, chopped  
2 large carrots, peeled and chopped     $\frac{1}{2}$  cup thinly sliced onions, chopped    2 cloves garlic, minced  
salt and pepper to taste    6 cups chicken broth    juice of 1 lime  
2- $\frac{1}{2}$  cups cooked and shredded chicken

### Instructions:

- In a large soup pot, heat oil. Add celery, carrots, onions, garlic, and 2 Ramen seasoning packets.
- Add salt and pepper to taste. Cook until soft, about 6 to 8 minutes.
- Add chicken broth and bring to a simmer. Add Ramen noodles and cook until tender, 2 to 3 minutes.
- Stir in chicken. Simmer until heated through. Serve with a lime.

## Tiktok Ramen

### You will need:

1 packet Ramen noodles, discard seasoning packet    1 tbsp. butter    1 tsp. chopped garlic  
2 tsp. brown sugar    1 tbsp. soy sauce    salt/pepper to taste  
red chili flakes, plus more for garnish    chopped green onions, for garnish    2 eggs

### Instructions:

- Cook Ramen noodles according to package instructions, then drain.
- In a skillet over medium heat, melt butter. Add garlic and chili flakes. Add salt/pepper to taste.
- Cook for 1 - 2 minutes. Add brown sugar, and soy sauce. Bring to a simmer.
- Stir in Ramen noodles. Move noodles to one side of pan. Add eggs to other side of pan and scramble.
- Once eggs are cooked, mix everything together. Serve with chili flakes and green onions on top.

## Honey Ramen Snack Mix

### You will need:

2 packets Ramen noodles    6 tbsp. butter, melted    3 tbsp. honey  
 $\frac{1}{4}$  cup dark brown sugar    1 tsp. vanilla     $\frac{1}{2}$  tsp. salt  
1 tsp. cinnamon    1 cup dried cranberries, optional    1 cup white or chocolate chips  
1 cup almonds or nuts of choice

### Instructions:

- In a medium bowl, place butter, honey, brown sugar, vanilla, salt, and cinnamon.
- Microwave until butter is just melted. Stir together until well combined.
- Crush Ramen noodles into bite size pieces. Discard seasoning packets.
- Pour broken Ramen noodles, sliced almonds, and dried cranberries into honey butter mixture.
- Stir until entire mixture is coated well coated. Pour onto lightly greased baking sheet.
- Place in a 325 degrees F. oven for 30 min. Stir after every 10 min.
- Once thirty minutes is up, remove from oven. Allow to rest for 5 minutes before stirring a final time.
- Allow to cool completely and then stir in white chocolate chips.
- Store in an airtight container at room temperature.

## Rocky Road Bites

### You will need:

1 package Ramen noodles, broken up    1 cup semisweet chocolate chips    1 cup cocktail peanuts, optional  
 $\frac{1}{2}$  cup smooth peanut butter    1 cup mini marshmallows

### Instructions:

- Line a baking sheet with waxed paper. Set aside.

- In a medium size microwaveable bowl, add chocolate chips and peanut butter.
- Microwave on medium for 1 minute. Stir. If not entirely melted, return to microwave.
- Microwave an additional 15 seconds. Stir until melted. Add noodles, peanuts and marshmallows. Stir.
- Drop by spoonfuls onto the baking sheet. Place in fridge for 1 hour to set.