**RAMEN HACKS**

**BUTTERNUT SQUASH RAMEN**
Finally, a use for that can of butternut squash puree in the back of your pantry.

- 1 TBSP BUTTERNUT SQUASH PUREE
- 1 TSP TOASTED SESAME OIL
- 1 CUP WATER

**CHICKEN NOODLE RAMEN**
The yummy answer to the “tired of chicken noodle soup” conundrum.

- 1/4 CUP LEFTOVER CHICKEN
- 1/4 CUP CARROTS
- 1/4 CUP CELERY
- 1 TSP OLIVE OIL
- 1 TSP CURRY POWDER
- 1/2 CUP LEFTOVER CHICKEN
- 2 CUPS WATER

**JAPANESE STYLE RAMEN**
Aka – what to do with all those leftover omelet ingredients.

- 1/4 CUP MUSHROOMS
- 1 TBSP MISO PASTE
- 1/2 SOFT BOILED EGG
- 1 TBSP SCALLIONS
- 1 TSP CURRY POWDER
- 1 TSP CINNAMON

**THAI BASIL RAMEN**
Make your own Thai take out!

- 1 TBSP PEANUT BUTTER
- 3-5 SHRIMP
- 3 DROPS FISH SAUCE
- 1 TSP LIME JUICE
- 1 TSP LIME JUICE
- 3 DROPS FISH SAUCE

**BACON ‘N’ EGG RAMEN**
Save your leftover breakfast bacon (if there is such a thing) and use it for dinner ramen!

- 1 SOFT BOILED EGGS
- 2 STRIPS FRIED BACON
- 2 CUPS WATER

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**INSTANT NOODLES**

1. **RAMEN SEASONING**
   - GARNISH WITH PARSLEY
   - SPRINKLE BLACK PEPPER

2. **INSTANT NOODLES**
   - 2 CUPS WATER
   - GARNISH WITH BASIL
   - HANDFUL BEAN SPROUTS
   - 1 TBSP PEANUT BUTTER

3. **INSTANT NOODLES**
   - 1 CUP WATER
   - GARNISH WITH BASIL
   - 1 TBSP SCALLIONS
   - 1 TBSP MISO PASTE
   - 1 TSP LIME JUICE

4. **INSTANT NOODLES**
   - 2 CUPS WATER
   - GARNISH WITH SPINACH
   - HOT SAUCE TO TASTE