

# Ramen Reinvented

## Ingredients

- Top ramen packet, any flavor
- 2-3 cups vegetable or chicken broth
- Vegetables of choice: spinach, bok choy, cabbage, kale, carrots, mushrooms, bell peppers, potatoes, green or yellow onions, broccoli, squash, peas, corn, celery, radish, eggplant or sprouts
- Cooked protein of choice: cooked shredded chicken, ground turkey, tofu, edamame, beans, peas, eggs (pre-hard-boiled, or crack an egg into the pot and stir to scramble it)



## Directions

Boil chicken or vegetable broth in a medium-sized pot. Add veggies of choice and boil for about 3 minutes. Some thicker/denser veggies (potatoes, carrots, onions) will need to cook longer. Add the noodles from a store-bought ramen packet (ditch the seasoning packet) and cook according to instructions (about 3 minutes). Add seasonings like fresh garlic, ginger, soy sauce, curry powder, lemongrass or hot sauce. Add cooked protein of choice and let boil for another minute or two. Serve immediately or refrigerate for up to two days.

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