Recipe Name

Ramen Remix

Serves: Two
Prep Time: 5 Minutes
Cook Time: 30 Minutes

Recipe Overview

Ramen Noodles are a college classic! Why not give this staple meal a tasty twist with common pantry items? This protein-packed dinner for two is easy to make and great for sharing! Remember to stop by Grove Grocery for even more meal inspirations.

Ingredients

- 2 Packs of Ramen Noodles
- 2 Eggs
- 1 Can of Carrots
- 1 Can of Chicken Breast
- 2 TSP Garlic Powder
- 2 TSP Onion Powder
- 1 TSP Black Pepper
- 1 TSP Ground Ginger

Method

- Follow the stovetop directions on the Ramen Noodle packet
- Discard the seasoning packets
- While cooking the noodles, boil the eggs in a separate pot for 12 minutes
- Once the noodles are cooked, reduce heat to a simmer and add garlic powder, onion powder, black pepper, and ground ginger
- Drain spinach, carrots, and chicken, before adding them to the simmering noodles
- Simmer for 3 minutes
- Remove from heat and serve in bowls
- Top with boiled egg halves
- Enjoy!

Cooking Supplies

- Measuring cup
- Large bowl
- Saucepan
- Small pot
- Fork
- Knife