

Healthy Homemade Ramen

Ingredients

- 3 oz Skinny rice noodles
- chili powder
- garlic powder
- onion powder
- shiitake mushrooms
- CORN
- Scallions
- 1 dash Sesame oil, rice vinegar, lime, soy sauce

Instructions

How to make the ramen

- 1) Put a few cups of water into a saucepan and bring it to a boil.
- 2) Add dry spices and fresh vegetables, then reduce the heat to a simmer and cook for a couple of minutes.
- 3) Add frozen veggies (if using) and rice noodles. Bring the water back up to a boil after adding the noodles, then let them simmer. Cook for three-five minutes, until the noodles are just tender.
- 4) Transfer soup to a bowl, adjust the seasoning, and top with your favorite garnishes.



Summary

Yield: 1

Prep Time: 10 minutes

Category: Soups

Cuisine: Asian