

Remixed Ramen

Ingredients:

- 1 (3oz package of ramen noodles)
- 1 Tbsp Peanut Butter
- 1 Tbsp Soy Sauce
- 1/2 Tbsp Sriracha
- 2 Tbsp Water
- Lime Juice (optional)

Instructions:

1. Bring about 4 cups (32 oz) water to boil in a small pot.
2. Open the ramen package and remove the seasoning packet and save for another dish, not used here.
3. Once the water is boiling add the dried ramen noodles and cook for about 3 minutes or per package instructions.
4. While the ramen is cooking, in a small bowl, add your peanut butter, soy sauce and sriracha and whisk/mix together, add 2 tablespoons of the water that is cooking your ramen and mix together to make the sauce smooth.
5. When the ramen is cooked, strain and add noodles to the bowl of sauce and mix to coat the noodles with the peanut sauce.
6. Lastly, add your lime juice and mix. Serve hot and enjoy!
7. If you want you can add ½ tsp of sesame oil once ramen is cooked and mixed into it to make it less thick

Prep Time: 10 minutes

Cooking Time: 15 minutes

Equipment:

- Small Pot
- Measuring spoons
- Small Mixing Bowl
- Mixing Spoon
- Strainer

Servings: 2

Serving Size: ½ cup



Variations:

- Can substitute peanut butter with sunflower butter.
- Add tofu or frozen and thawed edamame to the boiling water and serve with noodles for more protein.

Nutrition Information: Calories: 321.8 kcal • Carbohydrates: 49.2 g • Protein: 17.8 g • Fat: 15.3 g • Fiber: 4.9 g

Thank You to ASUA, SHAC, UA Campus Health, and UA Campus Pantry



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