



EASY RAMEN

Ingredients

- Mung bean sprouts
- Carrots, julienned
- Tofu, cubed
- Roasted chicken, pulled
- Hard-boiled eggs, halved
- Scallions, thinly sliced
- Zucchini, spiralized or julienned (“zoodles”)
- Snow peas
- Enoki mushrooms
- Napa cabbage, thinly sliced
- Hot dogs, sliced
- Sriracha
- Soy sauce
- Fish sauce
- Lime wedges

Ramen Ingredients

- 1 1/2 pounds fresh ramen noodles
- Water
- Salt
- 1-2 Tbsp. canola oil

Directions

1. Arrange desired amounts of each topping on a large platter.
2. Fill a large pot with water and add a liberal amount of salt. Bring to a boil over high heat. Add ramen and cook for 2 to 4 minutes. Drain in a colander. Transfer to a large bowl and toss with oil to prevent clumping.
3. Transfer an equal amount of noodles to each serving bowl.
4. Top with 1 cup of broth per bowl.
5. Add desired amount of Sriracha and stir to combine noodles, broth and Sriracha.
6. Top with desired toppings and more Sriracha if needed.