Healthy Homemade Ramen

Ingredients

- 3 oz Skinny rice noodles
- chili powder
- garlic powder
- onion powder
- shiitake mushrooms
- CORN
- Scallions
- 1 dash Seasame 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