

Category (Main Dishes)

Ramen Stir - Fry Submitted by (Mary Anne)

Recipe

Meat (any kind, amount you need or would like) Vegetables (any kind, frozen work well too) Ramen noodle packages 3/4 c. water for each package of noodles

Cut up meat into bite-size chunks. Put in a bowl, cover with water and 1 ramen seasoning packet (oriental is really good). Put aside to marinate. Put some oil in a fry pan and cook your veggies until slightly firm (2-3 minutes). Before veggies are all the way soft, add a seasoning packet, 3/4 cup of water (for each packet of noodles you use), and the noodles, making sure the noodles are in the water. Cover and cook until water is all absorbed, stirring and breaking apart the noodles occasionally. Place on a plate and cover to keep warm. Drain the meat and place in fry pan. Stir-fry until done. Pour on top of the noodles and enjoy.

Grocery List

(Ingredients you need from the store for recipe and any side dish you might add.)

Side dish

(Optional: Any suggestions of foods that might go well with the main dish.)

Tips/Helpful hints

(Any ideas that might be helpful to know when making this recipe.)