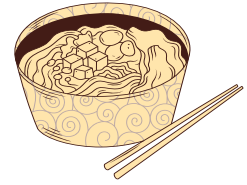


ASIAN RAMEN NOODLES



The two keys to great ramen: 1) build flavor by browning the onions, and 2) discard the seasoning packet. Other than that, use whatever veggies you like or have available. Mushrooms are optional, but they add great meaty flavor. Add shredded, cooked meat if you wish, or leave it vegetarian.

2 tbs. oil
1 medium onion, sliced
pinch of salt
1 tsp. dried basil
½ tsp. dried cilantro
½ tsp. granulated garlic
black pepper
2 cups thinly sliced fresh mushrooms
½ bell pepper, thinly sliced
1 ½ cups broth (chicken, vegetable, or beef)
1 packet ramen noodles (discard seasoning packet)
soy sauce to taste
2-3 scallions, thinly sliced, optional

Add oil and onions to a saucepan over medium-high heat. Stir in salt, basil, cilantro, garlic, and black pepper. Cook, stirring frequently, until the onions are soft and light golden, 5-8 minutes. If the onions are starting to burn, turn heat down to medium.

Add the mushrooms, pressing down on them to release their liquid. Cook for 5-8 more minutes until the vegetables are golden and tender. Stir in the bell pepper and cook for a few minutes. Add 1 cup of the broth and simmer 3-5 minutes until the peppers begin to soften.

Break up the ramen into the pot. Stir with a fork to separate the noodles. Cook until noodles are barely tender, about 3 minutes. Add soy sauce to taste. Stir in scallions. Serve hot.

**Nancy demonstrates making Asian Ramen Noodles. Look for the "Cooking with Nancy" videos on our website. waupacalibrary.org/post/cooking-nancy/videos