# RAMENHACKS ラーメンハック Liplos



### **BUTTERNUT SQUASH RAMEN**

Finally, a use for that can of butternut squash puree in the back of your pantry.



RAMEN SEASONING



1/4 TSP CINNAMON

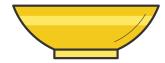


1 CUP BUTTERNUT SQUASH PURFF





INSTANT NOODLES



1 CUP WATER

## **CHICKEN NOODLE RAMEN**

The vummy answer to the"tired of chicken noodle soup" conundrum.



RAMEN SEASONING



1/4 CUP CELERY

**GARNISH WITH** 



1/4 CUP CARROTS

OLIVE OIL



**INSTANT NOODLES** 



2 CUPS WATER

# **JAPANESE STYLE RAMEN**

Aka - what to do with all those leftover omelet ingredients.



RAMEN SEASONING





MISO PASTE



1/4 CUP MUSHROOMS

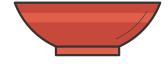
1/2 SOFT BOILED EGG



1/4 CUP LEFTOVER PORK



INSTANT NOODLES



2 CUPS WATER

## **THAI BASIL RAMEN**

Make your own Thai take out!



SEASONING



WITH BASIL





3-5 SHRIMP



INSTANT NOODLES



### **BACON 'N' EGG RAMEN**

Save your leftover breakfast bacon (if there is such a thing) and use it for dinner ramen!



RAMEN



1 TSP LIME JUICE



HANDFUL PEANUT BUTTER BEAN SPROUTS







2 CUPS WATER



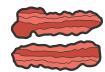
**GARNISH WITH** 



1 SOFT BOILED



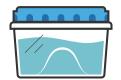
1 TRSP SCALLIONS



2 STRIPS FRIED BACON



INSTANT NOODLES



2 CUPS WATER