Upgrade Your Ramen

A great recipe to use up your extra spinach!

INGREDIENTS

- 1/2 Tbsp cooking oil
- 1 clove garlic, minced
- 1 handful sliced mushrooms
- 2 cups water
- 1 package instant ramen
- 1 handful fresh spinach
- 1 egg
- 1 green onion, sliced
- sriracha to taste

DIRECTIONS

1. Add the oil and sliced mushrooms to a sauce pot and sauté for about a minute.
2. Add the water, and bring to a boil.
3. Once boiling, add the uncooked ramen noodles. Boil for about 3 minutes, or just until they are tender. Do not overcook the noodles.
4. Mix in the seasoning packet.
5. Stir in the spinach until wilted. Turn the heat down to low, crack the egg into the broth, and let sit for about six minutes, or until the egg whites are cooked and the yolk is still runny.
6. Transfer the soup to one or two bowls, then top with sriracha and sliced green onion.

NOTES

Don't feel like you have to have all these ingredients to spice up your ramen! Add the ones you like or have access to and skip the rest...it's still a great way to add some veggies to your meal without breaking the bank!

Recipe adapted from: https://www.budgetbytes.com/6-ways-to-upgrade-instant-ramen/