



# 101 THINGS® TO DO WITH RAMEN NOODLES

Ramen noodles are fast, easy, filling—and endlessly customizable. Learn how to transform this affordable pantry staple into dozens of delicious meals!

### RECIPES INCLUDE:

- #13 Summer Picnic Salad
- #31 Japanese-Style Beef and Noodles
- #52 Fajita-Inspired Ramen
- #88 Ramen Trail Mix
- #90 Crunchy Chocolate-Coconut Bars
- ... and 96 more!

\$12.99 U.S.

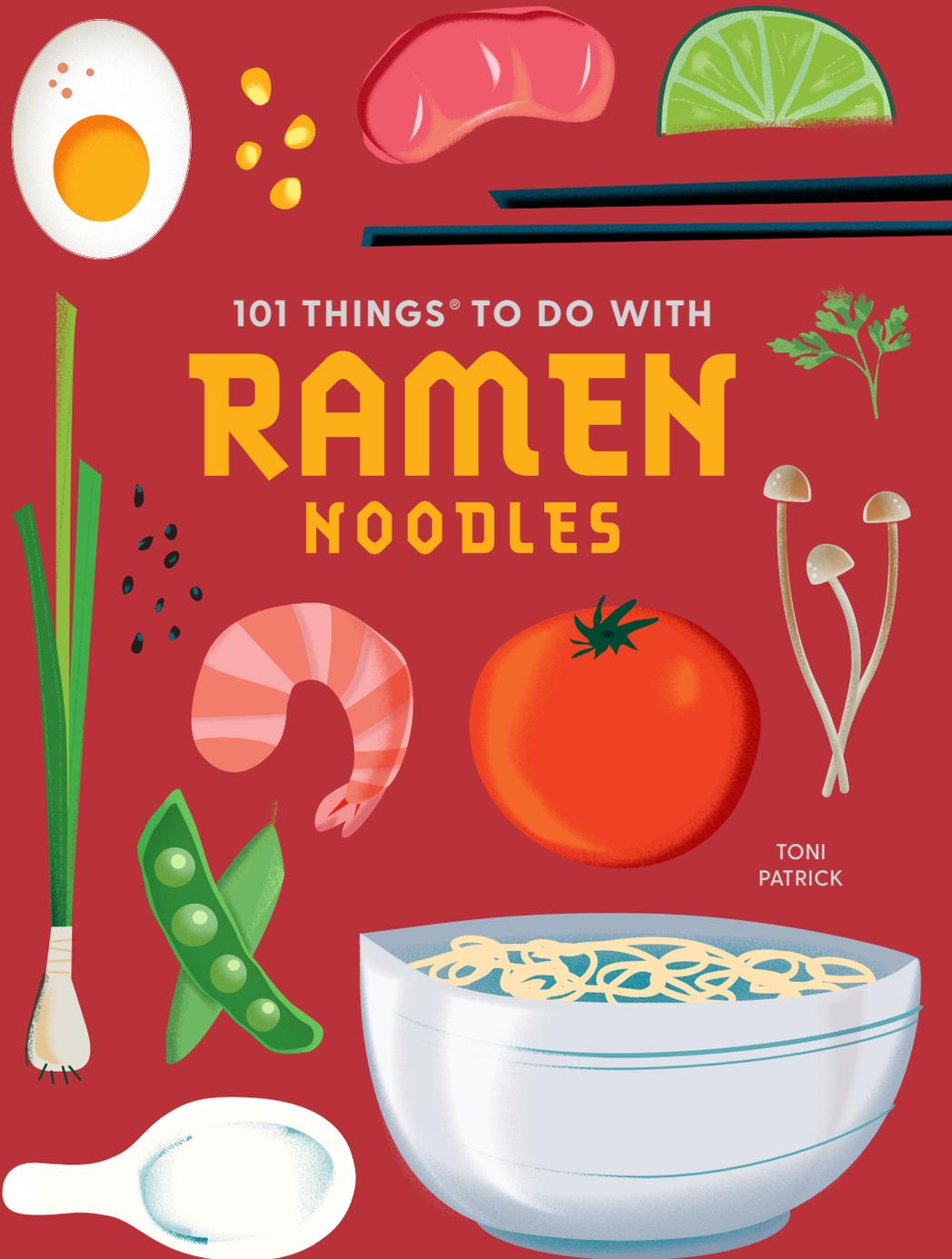


101 THINGS® TO DO WITH RAMEN NOODLES

PATRICK



Gibbs  
Smith



# 101 THINGS® TO DO WITH RAMEN NOODLES

TONI  
PATRICK

# CONTENTS

Helpful Hints » 9

## #1–11 Soups

Minestrone » 12

Egg Drop Soup » 13

Beefed-Up Noodles » 14

Chicken Consommé and Noodles » 15

Creamy Chicken Noodle Soup » 16

Creamy Mushroom Soup » 17

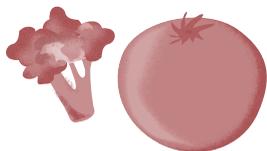
Tomato Noodle Soup » 18

Vegetable Beef Noodle Soup » 19

Summer Garden Soup » 20

Southwest Vegetable Soup » 21

Asian-Inspired Beef Noodle Soup » 22



## #12–22 Salads

Spring Salad » 24

Summer Picnic Salad » 25

Antipasto Salad » 26

Zucchini Salad » 27

Taco Salad » 28

Three-Bean Salad » 29

Pasta Salad » 30

Water Chestnut Ramen Salad » 31

Chicken Salad with Almonds  
and Sesame Seeds » 32

Fruity Ramen Salad » 33

Sweet-and-Sour Salad » 34

## #23–39 Beef

Beef Ramenoff » 36

Creamy Beef and Broccoli  
Noodles » 37

Beef Provençal » 38

Marinated Beef » 39

Cheddar and Beef Casserole » 40

Beef and Broccoli Stir-Fry » 41

Ramen Burgers » 42

Cheeseburger Ramen » 43

Japanese-Style Beef and  
Noodles » 44

Beefy Mushroom Noodles » 45

Vegetable Beef Noodles » 46

Beef 'n' Potato Noodles » 47

Beefy Chili Noodles » 48

Spicy Beef Noodles » 49

Spicy Meat-and-Cheese Roll » 50

Country Vegetable Beef » 51

Beefy Noodles with Gravy » 52

## #40–58 Chicken

Creamy Chicken and Broccoli » 54

Spicy Chicken » 55

Cheesy Chicken Divan » 56

Easy Chicken Allemande » 57

Chicken “Lo Mein” » 58

Chicken Hollandaise » 59

Chicken Ramen Velouté » 60

Chicken Curry » 61

Chicken with Creamy Herb Sauce » 62

Creamy Chicken Noodles » 63

Chicken with Mushrooms » 64

Chicken Alfredo » 65

Fajita-Inspired Ramen » 66

Italian Chicken » 67

Fiesta Chicken » 68

Cheesy Chicken Casserole » 69

Chicken 'n' Asparagus » 70

Chinese-Style Ramen » 71

Chicken Milano » 72

## #59–67 Pork

All-American Ramen » 74

Ham and Cheese Ramen Omelets » 75

Cheesy Bacon Noodles » 76

Brats 'n' Noodles » 76

Pork and Peppers » 77

Pork Chop Ramen » 78

Hungarian-Style Skillet Meal » 79

Lean Pork Steak » 80

Tropical Ramen » 81

## #68–74 Seafood

Cheesy Tuna Ramen » 84

Tuna Noodle Casserole » 85

Twice-Baked Tuna Casserole » 86

Creamy Mushroom Shrimp Ramen » 87

Cheesy Salmon Noodles » 88

Shrimp Ramen » 89

Garlic Shrimp 'n' Veggies » 90

## #75–92 Family Favorites

Ramen Nachos » 92

Garlic Noodle Sauté » 93

Creamy Alfredo Noodles » 94

Crunchy, Cheesy Casserole » 95

Pizza Pasta » 96

Lasagna » 97

Meaty Spaghetti » 98

Primavera Pasta » 99

Parmesan Noodles » 100

Cheesy Noodles » 100

Cheesy Ranch Ramen » 101

Buttery Chive Noodles » 101

Onion Noodles » 102

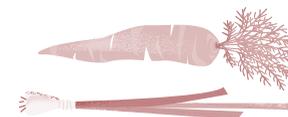
Ramen Trail Mix » 103

Ramen Haystacks » 104

Crunchy Chocolate-Coconut Bars » 105

Peach Treats » 106

Maple and Brown Sugar  
Ramenmeal » 107



## #93–101 Vegetable Entrées

Broccoli-Cauliflower Ramen » 110

Cheesy Vegetable Ramen » 111

Hollandaise Vegetable Noodles » 112

Veggie Sauté » 113

Chinese-Style Fried Noodles » 114

Tomato Sauté » 115

Garlic and Cilantro Noodles » 116

Creamy Corn and Cheese  
Noodles » 117

Soy Sauce Veggie Noodles » 118

Notes » 119

About the Author » 128

#9

## Summer Garden Soup

MAKES 2–4 SERVINGS

- ½ cup chopped onion
- 1 cup julienned zucchini
- ½ cup chopped carrots
- ¼ cup butter or margarine
- 1 teaspoon basil
- 2 packages beef ramen noodles, with seasoning packets
- 4 cups water
- 1 cup green beans
- 1 cup chopped tomatoes

In a frying pan, cook onion, zucchini, and carrots in butter and basil over medium heat until vegetables are tender.

In a saucepan, combine cooked vegetables, noodles, water, green beans, tomatoes, and seasoning packets. Heat to boiling and simmer 5 minutes.

#10

## Southwest Vegetable Soup

MAKES 2 SERVINGS

- 1 can (10.75 ounces) condensed tomato soup
- 1 cup water
- 1 can (10.75 ounces) enchilada sauce
- ½ cup corn
- ½ cup green beans
- ½ cup canned kidney beans, drained and rinsed
- ½ cup salsa
- ½ cup chopped cooked chicken
- 1 package ramen noodles, any flavor, crumbled
- tortilla chips
- Monterey Jack cheese, grated

In a soup pot, combine tomato soup, water, and enchilada sauce. Cook over medium heat until hot. Add vegetables, salsa, and chicken. Simmer 15 minutes. Add crumbled noodles and simmer 3–5 minutes more. Serve topped with chips and cheese.

#20

## Chicken Salad with Almonds and Sesame Seeds

MAKES 2-4 SERVINGS

**1 package** ramen noodles, any flavor  
**1 teaspoon** vinegar  
**½ cup** oil  
**3 teaspoons** seasoned salt  
**½ teaspoon** pepper  
**3 tablespoons** sugar  
**4 cups** shredded cooked chicken breast  
**3 to 6** green onions, sliced  
**¾ cup** sliced celery  
**¼ cup** sesame seeds  
**1 cup** slivered almonds  
**½** head lettuce, torn or shredded

Cook noodles in water for 1 minute and drain.

In a large bowl, mix vinegar, oil, salt, pepper, and sugar. Add chicken, onions, celery, and sesame seeds. Add prepared noodles and roasted almonds. Add lettuce just before serving and toss.

For more flavor, roast the almonds in a 350 degree oven for about 10 minutes until lightly browned, stirring every couple of minutes to avoid burning.

#21

## Fruity Ramen Salad

MAKES 2 SERVINGS

Dressing:

**½ teaspoon** salt  
**dash** pepper  
**1 teaspoon** vegetable oil  
**1 tablespoon** chopped parsley  
**2 tablespoons** sugar  
**2 tablespoons** vinegar  
**dash** vinegar hot sauce, such as Tabasco

Salad:

**1 package** ramen noodles, any flavor  
**½ cup** slivered almonds  
**2 tablespoons** sugar  
**1 cup** diced cooked ham  
**1 can (10 ounces)** mandarin oranges, drained

In a small bowl, combine dressing ingredients and set aside.

Cook noodles in water according to package directions, then drain and rinse with cold water.

In a frying pan, lightly brown almonds and sugar over medium heat, stirring constantly so almonds are coated in sugar.

In a large bowl, mix ham, oranges, and noodles. Add dressing and toss to coat. Just before serving, add almonds and toss again.

#29

## Ramen Burgers

MAKES 4 HAMBURGERS

- 1 package** beef ramen noodles, with seasoning packet
- 1 pound** ground beef
- 1** egg
- 4** hamburger buns

Cook noodles in water 1½ minutes and drain. Add beef, egg, and ½ of the seasoning packet. Mix well and form into four patties. Grill or cook 5 minutes per side, or until desired doneness.

Serve these with your favorite hamburger fixings, including lettuce, tomato, ketchup, and mustard.

#30

## Cheeseburger Ramen

MAKES 2 SERVINGS

- ½ pound** ground beef
- 1 package** beef ramen noodles, with seasoning packet
- 1 cup** grated cheddar cheese
- 1** tomato, diced, optional

In a frying pan, brown and drain beef. Season to taste with ½ of the seasoning packet.

Cook noodles in water according to package directions and drain. Add beef and cheese to noodles and stir until cheese is melted. Add tomatoes, if desired.

#42

## Cheesy Chicken Divan

MAKES 2-4 SERVINGS

**2 cups** fresh broccoli pieces  
**2 to 4** boneless, skinless chicken breasts, cut into chunks  
**2 packages** chicken ramen noodles  
**1 can (10.75 ounces)** condensed cream of chicken soup  
**3/4 cup** mayonnaise  
**1 teaspoon** mild curry powder  
**salt and pepper, to taste**  
**1 cup** grated cheddar cheese

Preheat oven to 350 degrees.

Place broccoli in a saucepan and cover with water. Cook over medium heat until broccoli is tender. Drain and spread in a lightly greased 9 x 9-inch casserole dish.

In a frying pan, brown chicken until done. Spread chicken over broccoli.

Cook noodles in water according to package directions and drain. Spread noodles over broccoli and chicken.

Mix together soup, mayonnaise, curry powder, salt, and pepper. Spoon mixture over broccoli, chicken, and noodles; sprinkle with cheese and bake 30 minutes.

#43

## Easy Chicken Allemande

MAKES 2 SERVINGS

**2** boneless, skinless chicken breasts, cut into chunks  
**2 packages** chicken ramen noodles, with seasoning packets  
**1 cup** water  
**2 tablespoons** flour  
**salt and pepper, to taste**  
**1/8 teaspoon** nutmeg  
**1** egg yolk  
**2 tablespoons** butter or margarine, melted  
**2 tablespoons** heavy cream  
**1 teaspoon** lemon juice

In a frying pan, brown chicken until done.

Cook noodles in water according to package directions and drain.

In a small bowl, mix together water and 1 seasoning packet.

In a saucepan, mix flour, salt, pepper, and nutmeg together. Beat egg yolk into water mixture, and then stir into flour mixture. Heat to boiling and boil 1 minute, stirring constantly. Remove from heat. Stir in butter, cream, and lemon juice. Add chicken and simmer 2-3 minutes. Top warm noodles with chicken and sauce.

#66

## Lean Pork Steak

MAKES 2 SERVINGS

- 2 packages** pork ramen noodles, with seasoning packets
- 2** lean pork steaks, cut into bite-size pieces
- 1 teaspoon** dried minced onion
- 3/4 cup** water

Cook noodles in water according to package directions and drain.

In a frying pan, cook steak pieces until done. Add onion, water, and seasoning packets. Simmer, covered, 10 minutes. Stir in noodles and simmer 3–5 minutes more.

#67

## Tropical Ramen

MAKES 2 SERVINGS

- 2 packages** ramen noodles, any flavor
- 2 cups** cooked ham, cut into strips
- 1 cup** pineapple chunks
- 1 cup** crispy Chinese noodles
- 1 stalk** celery, sliced

Cook noodles in water according to package directions and drain. Rinse with cold water.

Stir in ham, pineapple, crispy noodles, and celery.

#87

## Onion Noodles

MAKES 2 SERVINGS

**2 tablespoons** vegetable oil  
**1 package** ramen noodles, any  
flavor, broken up  
**1 can (10.75 ounces)** condensed onion soup  
**1 soup can** water  
**1 to 2 tablespoons** chopped chives

Heat oil in a saucepan over medium heat. Add noodles and lightly brown, stirring constantly. Add soup and water. Cover and simmer 10 minutes. Drain noodles and serve with chives sprinkled over top.

#88

## Ramen Trail Mix

MAKES 12 CUPS

**3 packages** ramen noodles, any flavor  
**15 small sticks** beef jerky, cut into small pieces  
**½ pound** dried apricots or other dried  
fruit, cut into small pieces  
**½ cup** dried cranberries, blueberries,  
cherries, or bananas  
**2 cups** dry roasted peanuts

Break noodles into a bowl. Add remaining ingredients and stir.

For a more traditional trail mix, omit the beef jerky and fruit. Add 1 pound plain M&Ms, 1 cup raisins, 1 cup sunflower seeds, and 3 cups granola cereal to broken-up noodles and stir.

#93

## Broccoli-Cauliflower Ramen

MAKES 2 SERVINGS

**1 can (10.75 ounces)** condensed cream of celery soup  
**½ cup** milk  
**1 cup** broccoli pieces  
**½ cup** cauliflower pieces  
**½ cup** sliced carrots  
**1 package** ramen noodles, any flavor,  
with seasoning packet

In a saucepan, heat soup and milk to boiling. Stir in vegetables and heat to boiling. Reduce heat and simmer 15 minutes.

Cook noodles in water according to package directions and drain. Add seasoning packet. Top warm noodles with soup mixture.

#94

## Cheesy Vegetable Ramen

MAKES 2 SERVINGS

**1 package** ramen noodles, any flavor,  
with seasoning packet  
**1 cup** frozen mixed vegetables  
**1 tablespoon** water  
**1 small jar** creamy cheese sauce,  
condensed

Cook noodles in water according to package directions and drain. Add ½ of the seasoning packet and set aside.

In a frying pan, cook vegetables in water until tender. Add cheese sauce to vegetables and heat through. Stir in noodles.