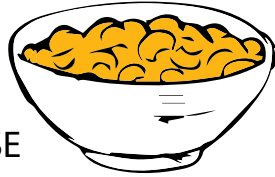


RADICAL RAMEN

GET CREATIVE WITH A PACK OF NOODLES

RAMEN MAC N CHEESE

- 1 PACKAGE CHICKEN-FLAVORED RAMEN NOODLES
- 1 TEASPOON FLOUR
- 1/4 CUP MILK
- 2 SLICES AMERICAN CHEESE



Bring a small saucepan filled with water to a boil. Add just the ramen noodles to the water, and simmer until cooked through. Drain the noodles and return to pan. Sprinkle with the chicken seasoning and flour. Add the milk and stir over medium heat. The flour and milk blend together, creating a simple sauce for the macaroni and cheese. Add the cheese and stir until melted. Remove from heat and serve.

CHOCOLATE COVERED RAMEN

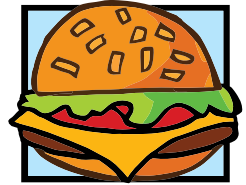
- 1 CUP SEMISWEET CHOCOLATE
- 1/2 CUP SMOOTH PEANUT BUTTER
- 1 PACKAGE RAMEN NOODLES
- 1 CUP MINI MARSHMALLOWS



In a microwaveable bowl, add chocolate chips and peanut butter. Microwave on medium heat until melted, stirring occasionally. Add in broken ramen noodles and marshmallows and stir to combine. Drop by spoonfuls onto a baking sheet. Place in the fridge for 1 hour to set.

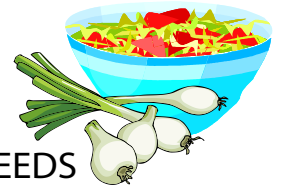
RAMEN SLIDER BUNS

- 2 PACKAGES RAMEN NOODLES
- WATER



Boil ramen until tender. Drain. Line muffin cups with noodles and bake at 400 for 20-25 minutes until golden and crispy. Use as bun for your favorite burger. Use seasoning pack to flavor your burger.

ASIAN SLAW



- 1 CUP SUNFLOWER SEEDS
- 1 CUP SLICED ALMONDS
- 1 PACK TOP RAMEN (NO SEASONING)
- 5 STALKS OF SCALLIONS, SLICED
- 1/2 TSP SESAME OIL
- 3/4 CUP VEGETABLE OIL
- 1/3 CUP WHITE VINEGAR
- 1/2 CUP GRANULATED SUGAR
- 1: 16 OUNCE BAG COLESLAW MIX

In a large bowl, place coleslaw mix, sunflower seeds, sliced almonds, scallions, and crushed ramen. In a large measuring cup, add oils, vinegar, and sugar. Whisk together. Pour oil mixture over the coleslaw mix and toss everything together. Cover bowl and chill in refrigerator for at least 2 hours.