

LOADED RAMEN BOWL

FAMILY RAMEN NIGHT

Loaded Ramen Bowl

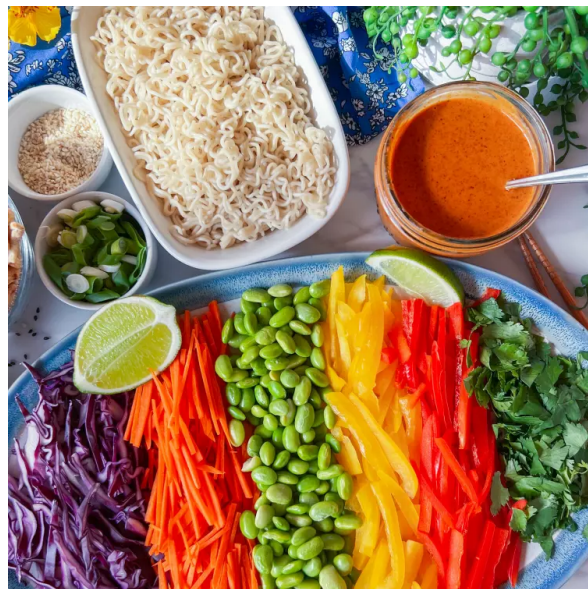
- 1 pack instant noodles
- 1 cup frozen shelled edamame beans
- 1 cup shredded red cabbage
- 1 cup shredded carrots
- 1 cup sweet peppers thinly sliced (mixed colors)
- 1/2 cup cashews or peanuts
- 3 green onions sliced diagonally
- 1/2 cup chopped cilantro or parsley
- 1 Tbps sesame seeds

Dressing

- 2 Tbsp almond butter or peanut butter
- 1 Tbsp sesame oil
- 1 Tbsp rice vinegar
- 1/2 Tbsp lime juice
- 1/2 Tbsp soy sauce
- 1 Tbsp honey
- 1 Tbsp fresh grated ginger
- 2-3 Tbsp water as desired

Instructions

- **Noodles:** Bring 2 cups water to boil, add noodles and cook for 2-3 minutes, remove from water and rinse with cold water. Save seasoning pack for another recipe.
- **Edamame beans:** Place frozen beans in microwave safe bowl and add 2 tablespoons water. Heat at 1 minute intervals for 2-4 minutes, stirring between each. Drain.
- **Vegetables:** Slice thinly and place on platter.
- **Dressing:** Combine all ingredients except water in a small bowl and whisk until well combined. If nut butter or honey is too stiff, warm slightly before adding to bowl. Taste and adjust seasoning as desired. Add water as needed for preferred consistency.
- **To Serve:** Arrange edamame and veggies on platter. Place noodles, dressing and optional toppings in separate bowls. Let everyone create their own ramen bowl.
- Store leftovers in the fridge for up to 3 days, dressing for a week.



Yield: Serves 4