



# Beef Ramen Stir-Up

**Serves:** 4

**Prep Time:** 5 minutes

**Cook Time:** 10–12 minutes (stovetop)



## Ingredients

- 2 packs beef ramen noodles
- 1 can sliced carrots or mixed vegetables (drained)
- 1 packet onion soup and dip mix
- 2 cups water
- ½ tsp pepper
- Optional: ½ tsp Italian seasoning or bay leaf for depth



## Instructions

1. Boil water in a large skillet or saucepan. Add onion soup mix and stir until dissolved.
2. Add vegetables:
  - Stir in drained carrots or mixed vegetables.
  - Simmer for 2–3 minutes to heat through and infuse flavor.
3. Break ramen noodles into chunks and add to the pan (discard one seasoning packet or save for another use).
4. Simmer for 3–5 minutes, stirring occasionally, until noodles are tender and most of the liquid is absorbed.
5. Season with pepper and optional herbs. Remove bay leaf if used.



## Serving Suggestions

- Crunchy Topper: Sprinkle crushed *corn flakes* or *cheerios* on top for texture.
- Sidekick Muffins: Serve with warm *corn muffins* made from *Jiffy Corn Muffin Mix* and water.
- Sweet Finish: Offer *fruit and grain cereal bars* or *unsweetened applesauce* with a spoonful of *apricot preserves*.

