



# FRIED RAMEN WITH ASPARAGUS

Prep: 5 minutes

Cook: 5 minutes

Makes: 1 Serving

## INGREDIENTS

1 package (85 g) instant noodles (chicken flavor works well)

2 tsp. vegetable or canola oil

5 stems asparagus

Lemon slice



## STEPS

Crunch up noodles in the package. Open package and pour noodles in a bowl. Place the seasoning packet to the side. Fill a kettle with 2 cups of water. Turn on to bring water to a boil.

While kettle is heating the water, snap tough bottoms off each asparagus stem with your hands (about an inch from the bottom). Discard the bottoms. Chop each asparagus into bite sized pieces.

Pour boiling water from kettle into bowl with noodles. Add just enough water to cover noodles. Let sit for 2 minutes and drain.

Heat oil in a non-stick skillet over medium heat. Add cooked noodles and chopped asparagus. Mix and let cook for 2 minutes. Add seasoning from packet and 1 Tbsp of water. Stir to coat noodles and asparagus.

Drizzle with juice from lemon slice. Enjoy

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