



Top Ramen®

Steak & Top Ramen

from Danny M.



Ingredients

1 package **Nissin Top Ramen Beef Flavor** noodles

2 cups of water

Marinade - chili powder, cumin, Worcestershire sauce, granulated garlic and stir fry glaze

3 oz. flank steak, cubed

$\frac{1}{4}$ onion, diced

$\frac{1}{4}$ bell pepper, diced

1 stalk of celery diced



Cooking Directions

Create a marinade using chili powder, cumin, Worcestershire sauce, granulated garlic, and stir fry glaze. Marinate the flank steak for one hour. Bring 2 cups of water to a boil, add onion, bell pepper, celery, seasoning packet, and noodles. Return to a boil and cook for 3 minutes. Drain some of the liquid and toss in flank steak. Continue cooking until meat is to your liking, approximately 2 minutes.

Serves 2