

NISSIN

# Top Ramen®

## Chicken Noodle Strudel

from Linda Hamrin Delevan, WI



**Serves 2**

### Ingredients

2 packages **Nissin Top Ramen Chicken Flavor** noodles

3 cups water

1 egg, beaten

1 tsp. sesame oil

2 cups chicken breasts, sliced

1 cup red bell pepper, chopped

1 cup broccoli florets

1 can (8 oz.) crushed pineapple in syrup

1 Tbsp. sugar

1 Tbsp. vinegar

2 tsp. cornstarch

Broccoli and red pepper for garnish

10" pie plate, greased



### Cooking Directions

Cook noodles in water for 3 minutes. Drain. Mix in beaten egg. Place half of noodles in bottom of pie plate. Saute chicken in sesame oil 5 minutes. Add bell pepper and broccoli florets, saute 3 additional minutes. Stir in noodle seasoning, pineapple and juice, sugar, vinegar and cornstarch. Cook 3-5 minutes until thickened. Place chicken mixture on noodles in pie plate. Top with remaining noodles. Bake at 350° for 20 minutes. Garnish with broccoli and red pepper. Absolutely delicious!