

NISSIN

Top Ramen®

Top Ramen Instant Tempura Noodles

from Alison McMahon Angelus Oaks, CA



Serves 4

Ingredients

- 1 package **Nissin Top Ramen** noodles (any flavor)
- 3 cups water
- 1 tsp. ginger-garlic paste*
- 2 pieces breaded fish filets
- 1/2 cup frozen mixed Chinese stir-fry vegetables
- 1 tsp. sesame oil
- Chili powder
- Green onion, thinly sliced
- 1 tsp. sesame seeds, toasted

*Ginger-garlic paste: 2" fresh ginger, cut into slices and mixed with 6-8 garlic cloves in food processor.



Cooking Directions

Bring water to boil. Add ginger-garlic paste and Top Ramen noodles. At the same time, prepare fish filets according to package directions. To water add the Top Ramen seasoning packet and mixed vegetables. Cook 2 minutes. Remove from burner. Add sesame oil. Pour mixture into large soup bowl. Sprinkle with chili powder and stir. Place cooked fish filets on top and garnish with green onion and sesame seeds. Serve immediately. It's an easy and delicious specialty that will remind you of the Far East!