

NISSIN

Top Ramen®

Teriyaki Ramen Burger

from Scott A, Los Angeles, CA



Ingredients

- 1 package **Nissin Top Ramen Beef Flavor** noodles
- 1 beef patty
- 1 egg
- 1 Tbsp. olive oil
- 1 Tbsp. of chopped green onions
- 1 tsp. teriyaki sauce.

Cooking Directions

Cook the Top Ramen Beef Flavor noodles according to the instructions on the package. Drain off excess liquid and mix with the egg. Form 2 ramen buns, wrap in plastic and flatten. Place ramen buns in fridge to cool (approx. 30 minutes). Heat olive oil in a skillet and add your ramen buns. Cook until golden brown, approx. 4-5 minutes, then flip, cook an additional 2-3 mins. until they hold their shape. Set aside ramen buns and cook the beef patty. When the beef patty is cooked to your liking assemble; ramen bun, beef patty, chopped green onions, splash of teriyaki sauce and topped with remaining ramen bun.

**Serves 1, Cooking and Preparation Time 1 hour
(includes chilling time)**