

50 Things to do with Ramen (excerpt)

1. Fire-breathing spicy ramen

Mix in whatever you have on hand to achieve your level of spiciness: Hot sauce, red pepper flakes, curry powder, white pepper—it's all fair game!

2. Ramen au naturale

Did you know that you can eat ramen uncooked? Break apart a pack for a crunchy snack. If you place the block of ramen noodles into a closed bag, pour some of the seasoning powder over it!

3. Crunchy ramen noodle sandwich

You'll enjoy munching away on this simple, tasty melding of two worlds: Deli meat, your choice of cheese and any type of instant ramen.

4. The world's easiest mac and cheese

This one's so simple you'll be surprised you didn't think of it first! Two slices of melty American cheese are all you need to add to your pack of ramen for a delicious and fast bowl of mac and cheese.

5. The world's easiest "spaghetti"

Prepare a pack of ramen without the flavoring packet and pour some of your favorite premade pasta sauce (marinara, alfredo, etc.) on top. Voila—you have yourself a plateful of ramen spaghetti.

6. Cheddar broccoli ramen

This simple recipe combines two pantry staples into one easy and delicious pairing. Simply replace the ramen flavoring with two packets of Rice-a-Roni cheddar broccoli powder mix and enjoy the unexpectedly delicious flavor medley. Throw in steamed broccoli to pack in more nutritional punch.

7. Creamy ramen noodles

Diverge from the typical ramen recipe by preparing the noodles with milk and butter. You'll end up with a creamy, flavorful sauce to transform the dish in a simple way.

8. Lemon garlic ramen

A little lemon garlic seasoning can transform a typical ramen dish into a much more delicious one. Simply boil the ramen noodles with the seasoning and add garlic and green onion if available.

9. Ramen stracciatella

Crack an egg into your ramen as it boils to add texture to your dish and an added dose of protein. Does it get any easier than that?

10. Poached egg ramen

This one is as delicious as it is similar to the ramen stracciatella above. Instead of mixing an egg into your noodles, crack the egg into a ladle and submerge it in the water to poach it. This recipe is simple, tasty and you only need one pot to make it!

11. A Pad Thai ramen twist

If you have a jar of peanut butter sitting around (and let's be honest—even the barest of cupboards often do) you can make yourself a Pad Thai inspired bowl of ramen. All you need is a spoonful of peanut butter to transform your ramen packet.

12. Hawaiian-themed ramen

This recipe will leave you dreaming of white sand beaches and turquoise waters—and it's super easy. By just adding pineapple to a packet of pork flavored ramen you can get a tasty dish reminiscent of Hawaiian ham.

13. The easiest vegetarian ramen curry

Curry powder, cumin and red pepper flakes pack a punch in this quick and deliciously simple recipe that will wake up your taste buds.

14. Cheesy tuna ramen

Get your protein fix with this tried and true ramen recipe favorite. Simply add a packet of tuna and American cheese to cooked and drained ramen noodles of any flavor.

15. Fried ramen trail mix

Brown a pack of ramen on the stovetop and mix with handfuls of nuts, seeds and dried fruits. It's simple, tasty and the perfect snack to take with you on the go.

16. Ramen tomato soup

Eaten separately, they're just okay, but together these two pantry staples mix up into a delicious dinner. Simply combine a drained pack of ramen noodles with a can of condensed tomato soup.

17. Ham and cheese ramen

Slice up some deli ham you have sitting in the fridge and throw a cup of shredded cheese in with your ramen for a melty, delicious dinner in less than five minutes.

18. Chili ramen

Whip up the easiest of ramen-chili infusions by simply making ramen noodles according to the package directions, draining the noodles and adding a can of chili. It's the perfect marriage of two comfort foods.