

Spicy Peanut Butter Ramen

Adding peanut butter to instant ramen is a great way to boost the flavor of this favorite comfort food. You can adjust the added flavors to suit your own tastes, and add chopped green onion, a lime wedge, and chicken or another protein, if you would like. Give it a try!

Ingredients

- 1 peanut butter packet
- 1 packet of hot chili sauce (you don't have to use the whole packet if you would like your ramen to be less spicy)
- 1 soy sauce packet
- 1 brown sugar packet
- 1 3oz. packet instant ramen (seasoning discarded)
- ¼ cup measuring cup from your kitchen



Instructions

1. Combine the peanut butter, hot chili sauce, soy sauce, and brown sugar in a bowl until it forms a smooth paste.
2. With an adult's permission and help, bring a small pot of water to a boil over high heat. Once boiling, take ¼ cup of the water and stir it into the peanut-chili paste until it forms a smooth, pourable sauce.
3. Carefully add your ramen noodles (without seasoning packet) to the boiling water and cook for 2-3 minutes, or until the noodles are tender.
4. Drain the noodles, then return them to the pot with the heat turned off. Pour the peanut sauce over top and stir to combine. Top with optional sliced green onions, a slice of lime, and protein of your choice, if desired.
5. Serve immediately and enjoy!
6. Don't forget to clean up!.