



RECIPE

Ingredients

- 1 pack instant ramen (any flavor, toss seasoning packet away)
- 1 hard-boiled egg, sliced or halved (optional, pre-cooked)
- ½ cup shredded carrots
- ½ cup shredded cabbage
- 1 tbsp soy sauce
- ½ tsp of black pepper
- ½ tbsp sesame oil
- 1 tsp minced ginger (sub for ginger powder)
- 1 tsp minced garlic (sub for garlic powder)
- Optional: chopped green onions for garnish

Dorm-Friendly Ramen Stir Fry

Instructions

1. Cook the ramen according to the package instructions.
2. Drain most of the water, leaving about 1–2 tablespoons to help the sauce coat the noodles. Set aside.
3. In a skillet, heat sesame oil over medium heat. Add garlic and ginger and saute for 30 seconds until fragrant.
4. Add cabbage and carrots; stir-fry 2–3 minutes until slightly softened.
5. Add the noodles back in with soy sauce and pepper.
6. Toss well until evenly mixed and heated through (1–2 minutes).
7. Add sliced boiled egg and green onions on top.
8. Serve and Enjoy!



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Dorm-Friendly Ramen Stir Fry

(Microwave version)

Instructions

1. In a microwave-safe bowl, combine dry ramen noodles, cabbage, and carrots with $\frac{3}{4}$ cup water.
2. Microwave 3–4 minutes, stirring halfway through, until noodles are soft.
3. Drain extra water, then mix in garlic, ginger, soy sauce, pepper, and sesame oil.
4. Microwave 30 more seconds to combine flavors.
5. Top with boiled egg and green onions before serving.