



Because no student

FEED-A-BULL

Should go hungry

Ramen Peanut Pasta

Total Time: 20 Min.

Servings: 4

Ingredients:

- 3 tablespoons olive oil
- 3 tablespoons vinegar
- 2 tablespoons soy sauce
- 1 clove garlic, minced
- 1/3 cup peanut butter
- 2 (3 ounce) packages ramen noodle soup (seasoning packets reserved for another use)
- Small cucumber, peeled and cut
- 2 cups shredded carrots
- 2 eggs (hard boiled)

Instructions:

1. Stir peanut butter, olive oil, vinegar, soy sauce, and garlic together in a bowl until smooth.
2. Bring a pot of water to a boil. Cook ramen noodles in boiling water until tender yet firm to the bite (about 3 minutes); drain and transfer noodles to a bowl.
3. Pour peanut butter sauce over the noodles and toss to coat. Stir cucumber and carrots into the noodle mixture; garnish with sliced egg.

