

Ramen Noodle Pizza



Yields: 6 servings

Ingredients:

- 2 packages ramen noodles, any flavor
- 1 tablespoon extra-virgin olive oil, divided
- 1 teaspoon garlic powder
- 3/4 cup canned spaghetti sauce or pizza sauce
- 3/4 cup shredded mozzarella cheese
- 1/2 cup to 3/4 cup various toppings, such as black olives, pepperoni, or sliced green bell peppers

Instructions:

1. Cook the noodles. Add water to medium pot, so it covers both ramen blocks. Boil and cook for about 3 minutes. Drain the noodles and add them back to the pot. **Discard the seasoning packets, as they will not be needed.**
2. Add the garlic powder and one teaspoon of olive oil. Lightly stir the noodles with a fork to get the noodles seasoned thoroughly
3. Create the "ramen pizza crust". Add the remaining olive oil to a non-stick skillet and place it over medium heat. Add the noodles to the skillet and use a spatula to evenly spread the noodles out to make a flat circle surface. Allow the bottom of the noodles to lightly brown, about 3 minutes over the heat. Remove the skillet from the heat.
4. Use the back of a flat spatula to distribute the sauce evenly over the noodles. Dress the pizza with the mozzarella cheese and the toppings of your liking.
5. Under a 350 degree F broiler, allow the cheese to melt and the pizza to warm, for about five minutes.