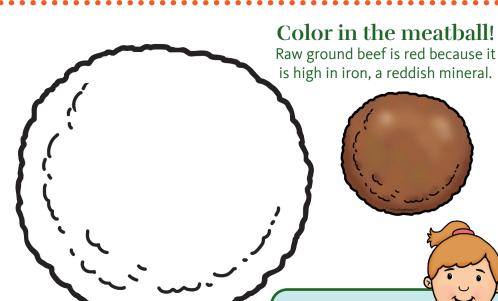


Fun with Beef!







Kids Can!



Food Hero Cooking Challenge

It's fun to taste food that you helped to make! You can help by:

- measuring ingredients.
- use a spatula to break up ground beef as it browns.

Garlic Ginger Ramen with Beef



Ingredients

½ pound lean **ground beef** 2 cups **water**

2 packages beef flavor instant **ramen noodles** broken into pieces

16 ounces frozen mixed **vegetables**

2 green onions, thinly sliced

1 Tablespoon fresh **ginger** or ¼ teaspoon ground ginger

2 cloves **garlic** minced or ½ teaspoon garlic powder

Directions

- 1. Wash hands with soap and water.
- In a large skillet over medium high heat (350 degrees F in an electric skillet), brown ground beef and cook until no longer pink. Drain fat.
- **3.** Add 2 cups of water and ONE seasoning packet to cooked beef and mix well.
- **4.** Add frozen vegetables, green onion, ginger, and garlic and bring to a boil over high heat.
- **5.** Add ramen noodles, reduce heat to low, and simmer 3 to 5 minutes until vegetables are tender, stirring occasionally.
- **6.** Refrigerate leftovers within 2 hours.

