

Parmesan Garlic Ramen

Ingredients

3 tbsp. butter

2 cloves garlic

1 c. shredded Parmesan

3 packets ramen noodles (seasonings discarded)

2 tbsp. freshly chopped parsley

Directions

1. Boil noodles according to package instructions. Save about 1 c. of cooking water to loosen sauce later, if needed. Drain noodles and toss with oil so they don't stick.
2. Melt butter in a nonstick skillet over medium heat. Add garlic and sauté until fragrant, about 1 minute. Add noodles and toss with butter. Stir in Parmesan. Pour in about 1/2 c. reserved noodle water to create a sauce. Gradually stir in more water if the sauce is too thick.
3. Garnish with parsley before serving.

Courtesy of Delish