

Ramen Corn Chowder

1 package (3 oz) chicken flavored ramen noodles, broken into pieces
2 cups water
1 can (16 oz) can cream-style corn
¼ teaspoon powdered ginger
¼ teaspoon curry powder
¼ teaspoon onion powder
¼ teaspoon garlic powder
½ cup milk
½ cup cheddar cheese, grated

1. Bring 2 cups of water to boil. Add ramen noodles and flavor packet to boiling water. Cook 5 minutes.
2. Reduce heat to medium heat. Add corn, ginger, curry powder, onion powder, and garlic powder. Mix well.
3. Add milk, using more or less for desired consistency. Stir and heat until mixture is warm through.
4. Add cheese and stir until melted. Add salt and pepper to taste.

To reduce the sodium in this recipe use $\frac{1}{4}$ ~~$\frac{1}{2}$~~ packet of flavor packet with the ramen noodles, use low sodium or no added salt creamed corn, and omit salt to taste.