Lemon Ramen Soup

**Prep:** 5 minutes

**Ingredients:**
- 1 pack instant ramen
- 1-2 cloves garlic, minced
- ¼ lemon
- 2-3 cups broth

**Optional:**
- Add vegetables such as cabbage, leeks, bok choy, carrots, and spinach to the soup for extra nutrients. Frozen vegetables will also work great in this soup.
- Add proteins such as chicken, tofu, or eggs to this soup.
- Add seasonings such as red pepper flakes.
- Add coconut milk to the soup for a creamier consistency.

**Toppings Ideas:**
- Top with fresh herbs such as cilantro, green onion, or basil.
- Top with soy sauce or sriracha or hot sauce.

**Cook:** 10-15 minutes

**Instructions:**
1. Heat some oil or butter in pot over medium-high heat. Add garlic and cook for 1-2 minutes, or until soft and fragrant.
2. Add the broth to the pot, season with salt and pepper, and bring to a boil. Add any vegetables here. Cook for about 5-6 minutes, or until the vegetables are tender and soft.
3. Add ramen noodles to the pot. Cook until firm, about 3 minutes. Remove from heat and squeeze juice from ¼ of a lemon into the soup.
4. Serve and Enjoy!