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# Noodle Kids: Around The World In 50 Fun, Healthy, Creative Recipes The Whole Family Can Cook Together (Hands-On Family)



## Synopsis

Oodles and oodles of noodles! Get your kids in the kitchen with Noodle Kids. Packed with recipes, tips, suggestions, and inspiration to introduce children to, and get them involved in, making noodles like Japanese ramen, Italian spaghetti, Southeast Asian stir-fries, and classic American mac and cheese. James Beard Award winner, Chef Jonathon Sawyer provides recipes that are simple and will take you on a journey around the world. The tips provided can help you choose the perfect topping and even help you set up your very own noodle bar dinner party! So go ahead, see where these worldly noodle recipes will take you!"There is nothing that sings in the key of joy like a happy child and almost nothing that brings me to a higher plane than a delicious plate of pasta.

Chef/dad/genius Jonathon Sawyer has combined the two to create this handbook of tasty euphoria that makes the celebration of the creation and sharing of simple and delightful noodle-bound happiness as a family the ultimate expression of love and collaboration. This book will make you, your kids and their pals, (and your childish friends) a happy, jubilant choir of yum." - Mario Batali, chef, restaurateur, writer, and media personality

## Book Information

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## Customer Reviews

Noodle Kids: Around the World in 50 Fun, Healthy, Creative Recipes      Grilled Ramen and Cheese    This is a really fun way to reinterpret ramen noodles.    Ingredients    16 ounces (454 g) fresh ramen noodles    1 tablespoon (14 g) salted butter    1 bunch scallions, sliced    1 clove garlic,

smashed 1 teaspoon paprika Salt and pepper, to taste 2 cups (225 g) shredded aged cheddar cheese ½ cup (50 g) grated Parmesan cheese Other stuff Pasta pot with strainer Large bowl 9 x 13-inch (23 x 33 cm) baking dish Parchment paper Soup cans Cutting board Panini press

How to 1. Fill the pot with water and season with salt until it tastes like seawater. Bring to a boil over high heat. Cook the ramen noodles for 8 minutes. Strain them but do not rinse them; you want that extra starch. 2. In the large bowl, combine the hot ramen noodles, butter, scallions, garlic, paprika, and salt and pepper. Allow the ramen to cool slightly, and then fold in the cheeses. You want to stir gently, but it's okay if the noodles tear a little. 3. Line a baking pan with lightly greased parchment paper. Transfer the ramen mixture to the pan and spread evenly to form a ramen cake. The cake should be 1½ to 2½ -inches (3.8 to 6.4 cm) thick. Top the mixture with another piece of lightly greased parchment paper. Place the soup cans on top of the parchment paper to compress the cake. WAIT! Refrigerate the ramen cake for at least 2 hours and up to 24 hours. 4. Once the ramen cake has cooled, turn it out onto a cutting board, still layered with the parchment. Cut the cake, still in the parchment paper, into 3-inch (7.5 cm) squares. 5. Remove the parchment paper and press each ramen cake in a panini press at medium heat until golden brown, about 10 minutes. Yield: 4 appetizer servings

Little Ears with Kale It's easy to see why this pasta is called orecchiette Ingredients: 2 tablespoons (30 ml) cold-pressed, extra-virgin olive oil, divided 1 cup (110 g) crumbled Italian sausage, casing removed 1 clove garlic, diced 1 tablespoon (4 g) chopped parsley, divided 1 pound (454 g) orecchiette, homemade (recipe follows), or store-bought ½ pound (227 g) sliced kale ½ cup (50 g) toasted bread crumbs ½ cup (50 g) grated Parmesan cheese Pinch of crushed red pepper flakes Other stuff: Pasta pot with strainer Medium saucepan Potato masher

How to Prepare: 1. Fill the pasta pot with water and season with salt until it tastes like seawater. Bring to a boil over high heat. 2. In the saucepan over medium-high heat, heat 1 tablespoon (15 ml) of the olive oil and sauté the sausage until just cooked through, using the potato masher to get an even consistency. Add the garlic and ½ tablespoon (2 g) of the parsley and continue to sauté. 3. Add the homemade orecchiette to the pasta pot and cook for 6 minutes (or follow the package instructions for storebought orecchiette). Add the kale to the pasta pot and cook for an additional 4 minutes. 4. Transfer the greens and pasta with some water clinging to them to the saucepan with the sausage. Reduce the heat to low and simmer until a sauce forms, about 2 minutes. Remove from the heat and stir in the remaining 1 tablespoon (15 ml) olive oil and remaining ½ tablespoon (2 g) parsley. Garnish with the bread crumbs, Parmesan,

and red pepper flakes. Yield: 4 servings

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