

C A P E R S I N A G A R L I C B U T T E R S A U C E W I T H R A M E N N O O D L E S



Ingredients:

- 5-8 Tablespoons Butter
- 1/3 Cup Onions
- 3 Garlic gloves grated
- 1 Bottle Capers
- 1 Lemon squeezed OR 2 Tablespoons bottled lemon juice
- 6 Square sections of the Ramen (or 16 ounces other noodles)

Directions:

1. Cook the noodles according to the package directions
2. Dice the onions and grate up the garlic
3. Melt the butter in a skillet (preferred cast iron) and add in the onions & garlic
4. Sauté until translucent and add in the capers & lemon squeezed or the juice
5. Mix in the cooked chicken if using and noodles and serve immediately

Notes: You may need more or less butter, add more if you need it. You could also add Parmesan or cheddar cheese.

