



## Cooking Ramen in Glass Pot



So I this glass cooking pot a while ago and I was scared to use it I was worried it would when I heated it up.

As you can see, it was fine.

I made ramen with steak that I froze previously so it's easier to slice thinly.

And because the steak is sliced so thin, it cooks really , so I add it in like the last minute of the boiling process then I just top it with green onions and dig in.

So no shattered glass and I a nice ramen lunch.

