Clean-out-the-fridge Lo Mein

**INGREDIENTS**

- 4 oz lo mein egg noodles
- 1/2 Tbsp canola oil
- 1 clove garlic, minced
- 1.5-2 cups of whatever fresh or frozen veggies you have on hand (try mushrooms, edamame, bell pepper, carrots, snow peas, cabbage, broccoli, or baby spinach)
- 1 Tbsp soy sauce
- 1/2 tsp sesame oil
- 1 tsp sugar
- 1/4 tsp ground ginger
- 1/4 tsp Sriracha (add more, to taste)

**PREPARATION**

1. In a large pot, bring water to boil. Add noodles and cook according to package directions. Drain; set aside.
2. In a small bowl, whisk together soy sauce, sesame oil, sugar, ginger and Sriracha.
3. In a large frying pan or wok, heat canola oil over medium-high heat. Add garlic and cook for 1 minute, stirring frequently. Add all vegetables **except for greens** (if using) and cook for 4-5 minutes or until tender, stirring often. Stir in greens and cook until wilted, around 2-3 minutes.
4. Stir in egg noodles and sauce; toss to combine. Serve immediately. Store leftovers in an airtight container in the fridge for up to 5 days.

**Recipe Notes:** Try ramen, soba noodles, or linguini in place of egg noodles. Add frozen edamame or leftover chicken, beef or tofu for a source of protein.

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