Stir Fry Ramen

PREP TIME: 10 MIN | COOK TIME: 15 MIN | SERVINGS: 2

INGREDIENTS:

- 1 package of ramen noodles, seasoning packet removed
- 1 Tbsp cooking oil
- 1 cup chopped vegetables (e.g. zucchini, bell pepper, onion, celery, collard greens)
- 1 tsp garlic powder or 1 Tbsp minced garlic
- Stir-fry sauce, to taste (store-bought or recipe below)

Stir-fry sauce:

- 2 Tbsp + 2 tsp soy sauce
- 1 Tbsp honey or alt. sweetener
- 1/2 tsp cornstarch

DIRECTIONS:

- Prepare sauce by whisking together ingredients. Set aside.
- Prepare ramen noodles according to package directions, but skip the seasoning packet. Drain and set aside.
- Heat oil in a large skillet or wok over medium-high heat. Add chopped veggies and season with garlic powder. Saute for 5-7 minutes or until mostly softened.
- Turn heat to medium-low. Add about 1/4 of sauce at time to preferred amount and cook for 2-3 minutes to thicken. Add noodles and mix to coat.
- Serve immediately. Refrigerate any leftovers and enjoy within 4 days.

RECIPE NOTES:

- Use any fresh or frozen veggies you have on hand.
- Add ginger, fresh garlic, or green onions to stir-fry sauce for added flavor!

RECIPE FOR SAUCE FROM MASHED.COM