Vegan Noodle Stir-Fry

**INGREDIENTS**

- 2 packages Ramen noodles OR 8 oz dry pasta
- 2 Tbsp oil (canola, olive, whatever you have!)
- 1 Tbsp minced OR 1/4 tsp dried ginger
- 2 cloves garlic, minced OR 1 tsp dried garlic
- 2 cups chopped vegetables, fresh or frozen (try carrots, onions, bell peppers, broccoli, or snow peas)

**Sauce:**
- 1/3 cup vegetable stock
- 3 Tbsp soy sauce
- 1 Tbsp honey or sugar
- 1/2 tablespoon sriracha, or to taste
- Optional: 1 1/2 teaspoons cornstarch

**PREPARATION**

Cook noodles according to package directions but slightly undercook, as they will continue cooking in the sauce. Once noodles are done, drain and rinse noodles with cold water. In small bowl, whisk together sauce ingredients.

While noodles cook, heat oil in a large skillet over medium-high heat. Add veggies, garlic, ginger and white parts of green onions (if using). Stir fry until beginning to soften, about 5-7 minutes.

Add noodles and sauce. Stir to coat and simmer until sauce thickens, ~3-5 min. Stir in green tops of the green onions (if using) and serve. Store leftovers in the fridge for up to 5 days.

**Tips:** Add your favorite protein, such as tofu, beef, chicken, or edamame. Try it over rice instead of with noodles.

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