

# Vegetable Noodle Dish

PREP TIME: 10 MIN | COOK TIME: 12 MIN | SERVINGS: 4-8

## INGREDIENTS:

- 2 packages ramen noodles  
(discard flavor packets or save for another meal)
- 3 Tbsp soy sauce
- 4 tsp sesame oil
- 1-2 tsp chili sauce
- 1 bunch scallions, chopped
- 2 cloves garlic, minced or 1 tsp garlic powder
- 1 cucumber, sliced into sticks
- 2 carrots, thinly sliced
- 1 cup cabbage, shredded
- Salt and pepper, to taste

## CHEF'S NOTES:

- Feel free to add more toppings such as tofu, egg, seaweed or more veggies!

## PREPARATION:

1. Cook noodles according to package instructions, skipping flavor packet. Drain water and set aside.
2. In a medium bowl, mix together soy sauce, sesame oil, chili sauce, scallions, garlic, cucumber, carrots, and cabbage.
3. Add in cooked noodles and gently stir all ingredients. Season with salt and pepper to taste.\*

*\*Note: Let dish marinate for 30-60 minutes for a more intense flavor! Refrigerate any leftovers and enjoy within 4 days.*

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RECIPE FROM EATFRESH.ORG