



Fancy Ramen

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Fancy ramen noodles with veggies

Ingredients

- - 4 cups water - 8 ounces sliced fresh mushrooms - 1 bunch green onions
- thinly sliced
- divided - 1 large carrot
- sliced - ½ yellow onion
- sliced - 2 tablespoons soy sauce - 2 tablespoons minced garlic - 1 tablespoon sriracha sauce - 1 teaspoon sesame oil - 1 teaspoon rice wine vinegar - ½ teaspoon ground white pepper - ½ teaspoon cracked black pepper - 2 (3 ounce) packages chicken-flavored ramen noodles

Instructions

1. Combine water
2. mushrooms
3. 1/2 the green onions
4. carrot
5. onion
6. soy sauce
7. garlic
8. Sriracha sauce
9. sesame oil
10. rice wine vinegar
11. white pepper
12. black pepper
13. and flavor packets from ramen in a large pot. Bring to a boil. Add noodles and cook
14. occasionally stirring
15. until noodles are tender yet firm to the bite
16. about 5 minutes. Reduce heat to a simmer and cook until vegetables are tender
17. about 10 minutes. Serve topped with remaining green onions.