

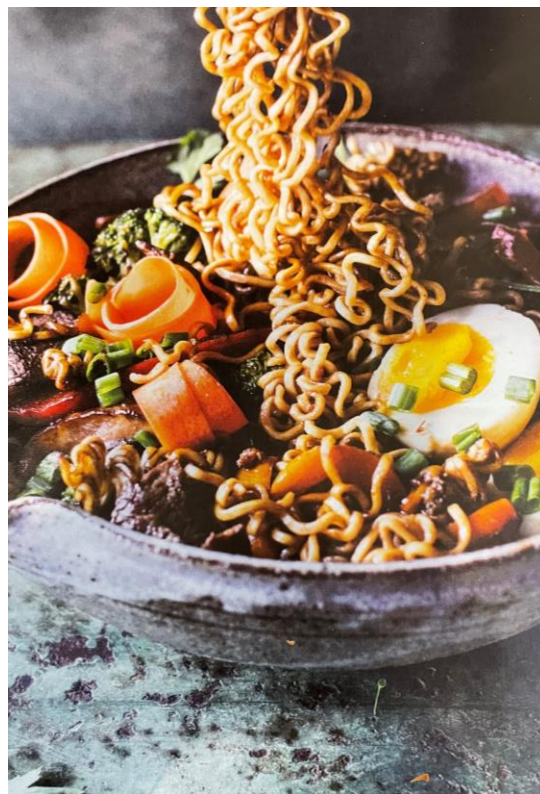
# Miso Beef Ramen Stir Fry

## Stir Fry Sauce:

- ✓ ½ cup soy sauce
- ✓ 2 tbsp honey
- ✓ 1 tbsp white miso paste
- ✓ 1 ¼ tsp ginger
- ✓ 1 tbsp sambal oelek
- ✓ 2 tbsp lime juice
- ✓ 1 tsp pepper
- ✓ ½ tsp cinnamon

## Stir Fry:

- ✓ 10 oz ramen noodles
- ✓ 2 tbsp peanut oil
- ✓ 1 head broccoli, floret cut
- ✓ 1 red and 1 orange bell pepper, thinly sliced
- ✓ 8oz mushrooms
- ✓ 2 carrots, shredded
- ✓ 1 lb steak, thinly sliced
- ✓ ½ cup peanuts



Total Time: 30 minutes Servings: 4

## Directions:

1. Make the stir fry sauce and set aside. Cook ramen noodles and set aside.
2. In a large wok or skillet, heat 1 tbsp peanut oil. Add broccoli, bell peppers, and mushrooms. Cook until tender. Add a few tbsp of stir fry sauce and stir until coated. Add carrots and toss. Remove from wok and set aside.
3. Add the remaining peanut oil to the wok. Cook the steak 1-2 minutes on each side until browned. Add a few tbsp stir fry sauce and toss. Add peanuts and cook 1 minute. Add veggies, ramen noodles, and remaining stir fry sauce. Cook for 2-3 minutes. Serve with ramen noodles and chili oil.