

Sweet & Spicy Ginger Noodles

Ingredients:

- ✓ 12 ounces ramen
- ✓ ½ cup plus 2 tbsp soy sauce
- ✓ ¼ cup honey
- ✓ 2 tbsp rice vinegar
- ✓ 1 tbsp balsamic vinegar
- ✓ 3 tbsp peanut butter
- ✓ 2 ½ tsp ginger
- ✓ 3 cloves garlic, minced
- ✓ 2 ½ cups vegetable broth
- ✓ 2 ½ cups chopped kale
- ✓ 4 cups chopped mushrooms
- ✓ 1 red onion, chopped
- ✓ 1/3 cup peanuts
- ✓ 1/2 tbsp crushed red pepper



Total Time: 40 minutes Servings: 4

Directions:

1. Cook the ramen noodles and set aside.
2. In a jar combine ½ cup soy sauce with the honey, rice vinegar, balsamic vinegar, peanut butter, ginger, half of the garlic, and 1/3 cup water. Shake to combine. Then place in a large pot and let simmer. Add the kale once it is simmering. Add noodles, mix and turn off heat.
3. In a skillet heat some sesame oil, once it simmers add the mushrooms. Cook 5 minutes. Then add the remaining garlic and cook 5 more minutes. Stirring occasionally. Then add 2 tbsp soy sauce, peanuts, red pepper flakes, and a pinch of black pepper. Let cook 2-3 minutes. Then add to pot with the noodles. Turn on heat and mix to combine.

Chili Garlic Oil Topping:

1. Combine ½ cup sesame oil and 6 cloves of thinly sliced garlic to a pan over medium heat. Cook, stirring occasionally, until the garlic is lightly browned (about 5 minutes). Remove from heat and add 2 tbsp sesame seeds, ½ tbsp red pepper flakes, and a pinch of salt.