

# Yassified Ramen

By: Riley Muller

## Ingredients:

- Two 3-oz packages of chicken-flavored ramen
- 3 tbsp vegetable oil
- 2 garlic cloves, minced
- 1 tsp minced fresh ginger
- 1/2 medium red onion, finely diced
- 1 large carrot, finely diced
- 2 tbsp low-sodium soy sauce
- 1 tsp distilled white vinegar
- 1 tsp Sriracha or your favorite chili sauce
- 3 cups roughly chopped baby spinach
- 1/2 cup water
- Fresh lime juice, to taste
- 1 tbsp roasted unsalted peanuts, crushed

## Recipe Steps:

- 1.) Break each block of noodles in half. Reserve one seasoning packet. Set these aside.
- 2.) In a large pan over medium heat, warm the oil. Add garlic, ginger, onion, and carrot. Cook about 4-5 minutes, until the vegetables start to soften.
- 3.) Stir in soy sauce, vinegar, Sriracha, and 1/2 tsp of the seasoning packet.
- 4.) Add the spinach, noodles, and water, and toss the noodles and vegetables in the sauce.
- 5.) When the noodles start to soften (4-5 min), use a large spoon to break them apart. Continue tossing them in the sauce.
- 6.) Reduce heat to low, cover, and cook until the water has been absorbed and the noodles are leathery and dry (5-7 min).
- 7.) Add a generous squeeze of lime juice, to taste. Remove from heat, and sprinkle peanuts on top.