**Ramen Stir Fry**

Prepackaged ramen noodles cooked and stir fried with tons of veggies in a homemade sweet asian sauce. The tastiest noodles ready in 20 minutes!

**Prep Time** 10 minutes

**Cook Time** 10 minutes

**Total Time** 20 minutes

**Servings** [3](https://laurenslatest.com/ramen-stir-fry/) servings

Ingredients

* 3-3 oz. packs Ramen noodles chicken flavor\*
* 2 tablespoons [olive oil](https://rstyle.me/+HUCHX4rMmndPQKXSaL0ynQ)
* 1 1/2 cups diced onion
* 2-3 cups chopped fresh veggies such as asparagus, green beans, carrot, broccoli, celery, snow peas, etc..
* 2 chicken flavor packets from the packages of ramen above
* 2 tablespoons sesame oil
* 1/3 cup hoisin sauce
* 1 tablespoon granulated garlic
* 3/4 cup cold water
* 1/3 cup Mr. Yoshida sauce

Instructions

1. Bring large pot of water to boil and cook ramen noodles plain until just tender, about 2 minutes. Drain and rinse with cold water. Set aside.
2. In a large skillet, heat olive oil over medium high heat. Cook onion for 1-2 minutes or until it starts to brown lightly and become translucent. Add in the remaining veggies and stir fry for another 2-3 minutes.
3. Toss cooked ramen into the hot pan and toss with veggies. Sprinkle the chicken flavor packets and granulated garlic over top of the noodles and add in the remaining wet ingredients. Toss together to coat noodles and veggies in sauce.
4. Remove from heat and serve hot.

\*In class we cut the recipe in half and only used one package of Ramen Noodles rather than three and only 1 packet of seasoning.

\*Instead of Hoisin Sauce we used Soy Sauce (higher in sodium content which caused it to have a salty taste)

\*Instead of Mr. Yoshida Sauce we used Teriyaki Sauce.

Could definitely add protein to this and take out the seasoning packet.