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Chili Garlic Noodles

By Chef Sank of @EatKraveLove

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Ingredients

- 1 pack ramen wheat noodles (cooked as per their instructions)
- ½ onion, julienne
- 1 carrot, julienne
- 8 garlic cloves, minced
- 4 Tbsp soy sauce
- 2 Tbsp siracha or Sambal Oelek Chili Sauce
- 4 Tbsp olive oil or sesame oil
- 1 bunch of scallions, chopped
- 2 Tbsp ginger

Optional

- Rice vinegar

Directions

Heat the pan on high and add the oil.

Add onion and ginger and sauté until the onion is translucent.

Add the garlic and the julienned vegetables, stir fry until the vegetables are tender.

Add the chili sauce and 2 Tbsp of soy sauce and stir.

Add the noodles and stir until everything is incorporated well.

Add 2 Tbsp of soy sauce and scallions and stir.

Remove from the heat and enjoy!

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