



Ramen Stir Fry with Chicken and veggies

Ingredients

- 3 packs of ramen noodles (discard the seasoning packets)
- 2 chicken breasts, thinly sliced
- Salt and Pepper (to taste)
- 2 Tablespoons olive oil
- 4 cups Assorted vegetables (cabbage, bell peppers, broccoli, mushrooms, snap peas, etc.)

For the Homemade Sauce:

- 1/3 cup water
- 2 teaspoons corn starch
- 2 Tablespoons soy sauce
- 1/4 cup hoisin sauce (can sub oyster sauce)
- 1 tablespoon ginger paste or grated ginger
- 1 tablespoon minced garlic
- 1/2 tablespoon sesame seeds
- 1 teaspoon sriracha
- 1/2 cup chicken broth or pasta water (optional)

Easy Chicken Ramen Stir Fry

Prepare the Ramen Noodles:

1. Discard the seasoning packets. You don't need them when you have this sauce!
2. Bring a large pot of water to a boil.
3. Cook the ramen noodles in boiling water for 3 minutes, until just tender.
4. Reserve 1/2 cup of pasta water
5. Drain and set aside. Be careful of hot water and hot pot:)

Make the Homemade Sauce:

In a bowl, whisk together sauce ingredients, except pasta water or chicken broth. Set aside.

Stir Fry the Chicken:

Heat a wok or large skillet over medium-high heat.

Add 1 Tablespoon olive oil and working in batches, so as not to over-crowd the wok, stir-fry the sliced chicken until fully cooked and browned. Remove from the wok and set aside.

Note: If you cut your chicken too thick, you can leave it in the pan while you stir fry the vegetables, in order to help it cook through. So after browning the outside, leave it in the wok, and add in vegetables. If thinly sliced, remove from pan while stir frying veggies so as not to overcook it.

Sauté Veggies:

1. In the same wok, add other tablespoon of oil, as needed.
2. Add assorted vegetables and stir-fry 3-4 minutes, until the vegetables you select reach your desired level of crisp tenderness.

Combine Everything:

1. Return the cooked chicken to the wok.
2. Pour the homemade sauce over the chicken and veggies.
Stir fry for 1 minute until sauce starts to thicken
3. Add the cooked ramen noodles and toss everything together until well coated and heated through.
4. For a saucier dish, slowly add up to 1/2 cup of pasta water or chicken broth, until desired consistency

Serve and Enjoy

1. Dish out the Chicken Ramen Stir Fry onto plates or into bowls.
2. Garnish if desired, and serve. The best garnish to use is chopped green onions, sesame seeds, or a drizzle of sriracha, if desired.