

Sesame Garlic Ramen Noodles

Jenan A

Ingredients:

3 packages ramen noodles
1/4 cup soy sauce
1/4 cup oyster sauce
1 tablespoons rice vinegar
1 tablespoons brown sugar
1/2 tsp chili sauce
1/4 cup water 2 tbsp toasted sesame oil
1 tab grated ginger 4 green onion sliced 1 tsp sesame seeds
4 cloves garlic, minced about 2 tsp

Direction:

- 1 cook ramen noodles according to package
- 2 whisk together soy sauce, oyster sauce, rice vinegar, brown sugar, chilli sauce and water
- 3 heat sesame oil over medium heat
- 4 Stir garlic and ginger about one minute
- 4 pour the sauce and simmer for 3 minutes, stir cooked ramen noodles until heated through about 3 minutes
- 6 garnish with green onion and sesame seeds.