

2 Ramen noodle packet (or 8oz lo mein noodles)

4-5 oz protein (chicken, beef, shrimp, or vegan meat)

2 oz shredded napa cabbage

2 oz shredded carrots

2 oz sliced mushrooms

2 oz thinly sliced red pepper

1 oz bean sprouts (optional)

1 oz scallions

Jalapeno, sliced thin, garnish (optional)

Sriracha, garnish (optional)

Lemongrass ginger sauce

1/3 cup soy sauce

1/4 cup water

1 stalk lemongrass, finely chopped

2 oz chopped ginger

1 oz and 1 tsp brown sugar

1 oz sambal oleck (optional)

1 oz oyster sauce

1 Tbsp sesame oil

Season your protein with a little salt and pepper. Cook meat in a heated saucepan. Once it's done, set aside. Slice/shred your vegetables. Keep them in separate dishes. In a medium saucepot, add all ingredients for sauce. Stir well to blend all ingredients, then let it come to a boil. Add Ramen noodle packets to boiling liquid, discard seasoning packet. Let cook for about 2-3 minutes, depending on desired consistency. **DO NOT DRAIN LIQUID.** Once the noodles are done, automatically transfer them to your eating bowl. Slice your protein, add it on top of your noodles. Now neatly arrange your vegetables, except for last 3 ingredients, around the bowl. Take hot liquid and pour over the

noodles and vegetable mixture. Top with scallions, bean sprouts, and a drop of Sriracha or chili sauce.