Sesame Ginger Garlic Ramen Noodles
Recipe by Chef Shamy

Course: Dinner

Servings: 4 servings
Prep time: 5 minutes
Cooking time: 10 minutes

Ingredients

- 2 (3 oz) packages Ramen Noodles, seasoning packet discarded
- 3 T Fresh Churned Garlic Butter
- ½ T fresh ginger, minced
- ¼ cup low sodium soy sauce
- Sriracha, to taste
- 1 tsp sesame oil
- 1 tsp brown sugar
- Chopped green onion, to garnish

Directions

1. Cook the ramen noodles (no seasoning packet) as directed on the package. Drain and set aside.
2. Melt Garlic Butter in a small skillet or saucepan over medium heat. Add ginger and cook until fragrant. Add sesame oil and cook for 1 minute.
3. Turn heat down to low, and whisk in soy sauce, brown sugar, and sriracha (if desired) until combined.
4. Toss noodles in the sauce.
5. Garnish with green onions, if desired.