



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
- 1 tsp sesame oil
- ¼ cup low sodium soy sauce
- 1 tsp brown sugar
- Sriracha, to taste
- 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.
- 6** Serve.

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