

Veggie Noodle

Delicious Asian-style veggie noodles with fresh vegetables, soy sauce, and aromatic seasonings. Ready in 30 minutes for a healthy, satisfying meal.

15 min

PREP

30 min

COOK

45 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Veggie Noodle

Ingredients

- 3.5 oz green bean
- 5 green pepper
- 1 carrot
- 10 sprig scallion
- 5 mushroom
- 1 tbsp ginger powder
- 2 tbsp soy sauce
- 1 cup olive oil
- 4 clove garlic
- 1 pack ramen

Instructions

- 1 Prepare the noodles**

Bring a large pot of salted water to a rolling boil over high heat. Add 1 pack noodles and cook for 8-10 minutes until tender but still firm to the bite. Reserve 1 cup of the starchy cooking water, then drain the noodles and set aside.
- 2 Prepare the vegetables**

While the noodles cook, wash and prep all vegetables. Cut 5 green beans into 2-inch pieces, slice 1 bell pepper into thin strips, julienne 1 carrot into matchsticks, and slice any mushrooms thinly. Mince 4 cloves garlic and chop 10 sprigs scallions, separating white and green parts.
- 3 Heat the wok**

Heat 1 tablespoon oil in a large wok or heavy skillet over medium-high heat until it shimmers and just begins to smoke, about 2-3 minutes.
- 4** Add the green beans, bell pepper, and carrot to the hot oil. Stir-fry constantly for 3-4 minutes until vegetables are bright in color and just tender-crisp.
- 5** Push vegetables to one side of the wok and add minced garlic and white parts of scallions to the cleared space. Stir-fry for 30 seconds until fragrant, then mix with the vegetables.

6 Combine everything

Add the cooked noodles and mushrooms to the wok. Pour in 2 tablespoons soy sauce and 1/2 cup of the reserved cooking water. Toss everything together vigorously for 2-3 minutes until noodles are heated through and well coated.

7 Remove from heat and sprinkle with green parts of scallions. Taste and add more soy sauce if needed for saltiness. Serve immediately while hot.

Tips

Cook noodles just until al dente, as they will continue cooking when tossed with the hot vegetables and sauce.

Cut all vegetables into similar-sized pieces to ensure even cooking and professional presentation.

Heat your wok or pan until very hot before adding oil and ingredients for the best stir-fry results.

Add aromatics like garlic and ginger first to infuse the oil, but don't let them burn as they'll become bitter.

Cook harder vegetables like carrots first, then add softer vegetables like mushrooms and peppers later in the process.

Reserve some pasta cooking water to help bind the sauce and prevent the noodles from becoming too dry.

Taste and adjust seasoning at the end, as soy sauce saltiness can vary between brands.

Serve immediately after cooking to maintain the vegetables' crisp texture and vibrant colors.