Rainbow Lo Mein

INGREDIENTS

- 3 blocks (9 ounces) ramen or instant noodles, flavor packs discarded
- 2 Tablespoons vegetable oil
- 3 cloves garlic, minced or grated
- 2 teaspoons ginger, minced or grated
- 4 scallions, whites and greens divided and finely chopped
- 2 carrots, thinly peeled into strips or diced
- 1 bell pepper, any color, diced
- ½ head purple cabbage, thinly sliced

For the sauce:

- ¼ cup reduced-sodium soy sauce or tamari
- 2 teaspoons vegetable oil
- ¼ cup each cilantro leaves and scallion greens, chopped
- Pinch of red pepper flakes

DIRECTIONS:

1. In a small stockpot or skillet, boil water and cook ramen until almost cooked through (about 2 minutes). Drain and set aside.
2. Add oil to the skillet, stockpot, or wok on medium high heat. Stir in garlic, ginger, and white parts of scallion and stir-fry for about 1 minute or until aromatic.
3. Stir in prepared vegetables and cook, stirring frequently, for about 4 to 6 minutes or until vegetables reach desired texture.
4. In a small bowl, combine soy sauce, oil, cilantro, green parts of scallions, and red pepper flakes and whisk to combine.
5. Stir cooked ramen noodles into the vegetable mixture and evenly pour sauce over the pan. Stir well to combine and coat noodles.
6. Serve hot and enjoy!