Ramen Noodle & Cabbage Stir Fry

INGREDIENTS:
Serves 8
- 2 Tablespoons Olive Oil
- 4 blocks instant Ramen noodles, flavor packets discarded
- 1 large head green cabbage, thinly sliced
- 1 (2 inch) piece of ginger, peeled and minced
- 6 cloves garlic, minced
- 2 carrots, peeled and grated
- 1 bunch scallion onions, whites and greens separated and chopped
- ½ cup soy sauce
- 2 teaspoons sesame oil
- Optional: Red pepper flakes, Sriracha, more chopped scallions

DIRECTIONS:
1. Heat the oil in a large pan, skillet, or pot on medium heat.
2. Add the chopped white parts of the scallion onion and cabbage. Cook, stirring often, until the onion starts to turn golden brown and caramelized and cabbage is soft, about 10 minutes. Next add the ginger, garlic, carrots and chopped green parts of the scallion onions. Cook for an additional 5-10 minutes.
3. In a separate pot of boiling water, cook the Ramen noodles according to the package instructions. \(\textit{Remember to discard the flavor packet since you will be flavoring the noodles with a homemade stir fry sauce}\). Once noodles are cooked, set aside until vegetable are done.
4. When vegetables are cooked through, add noodles to the pan and pour in soy sauce and sesame oil. Mix until stir fry is evenly coated and warmed through.
5. Serve hot – garnish with optional red pepper flakes, Sriracha or chopped scallion onions. Enjoy!