



## *Spicy Steak Ramen Noodles*



### **Ingredients:**

- 1 lb outer skirt steak, cut into thin strips
- 1 Tbsp oil
- ½ cup hot sauce\*
- 2 Tbsp Worcestershire sauce
- 1 Tbsp white vinegar
- 1 Tbsp minced onion
- 1 Tbsp minced garlic
- 3 Tbsp brown sugar
- 2 (3-oz) packages ramen noodles, any flavor
- green onions, sliced

### **Method:**

1. Open ramen noodles and discard flavor packets. Cook ramen noodles in boiling water for 3 minutes. Drain and set aside.
2. While noodles are cooking heat oil over medium-high heat in a large skillet. Add steak and cook until starting to brown.
3. Add hot sauce, Worcestershire sauce, vinegar, onion, garlic, and brown sugar to skillet. Stir. Reduce heat simmer for 5 minutes.
4. Add cooked noodles to skillet and toss to coat. Sprinkle with green onions.

### **Notes:**

- \*Increase or reduce the hot sauce to your personal preference. Add soy sauce in place of reduced hot sauce.
- Can use any cut of steak you prefer.
- If you prefer your steak rare, remove it from the skillet before adding the sauce ingredients, and then add the steak back to the skillet with the noodles.
- You can add broccoli, green beans, mushrooms or asparagus to noodle mixture.