

# Garage Noodles

A quick ramen noodle dish with kale and mushrooms that is ready in 25 minutes. If you have cooked shrimp or chicken, you can add those in as well. Bon appetit!

Recipe by William Sutton | Created on **Jan 30, 2022**

## Ingredients

- 4 (3 ounce) packages ramen noodles (without flavor packet)
- 1 tablespoon vegetable oil
- 2 medium onions, cut into thin wedges
- 1 (6 ounce) package sliced fresh mushrooms
- 1 small bunch kale, stemmed and chopped
- 1 pinch salt
- ½ cup rice vinegar
- ? cup soy sauce
- 1 teaspoon sesame oil

## Directions

- Bring a pot of water to a boil. Add ramen and cook, stirring occasionally, until soft, about 3 minutes. Drain, saving 1/2 cup of cooking liquid.
- Heat oil in a large skillet over medium heat and cook onions until softened, 3 to 5 minutes. Add drained ramen, mushrooms, kale, and salt. Add some of the cooking liquid, rice vinegar, soy sauce, and sesame oil and cook until kale has wilted and mushrooms are soft, about 5 minutes.

## Nutrition Facts

Serving: **4 servings** | Calories: **490.3 kcal** | Carbohydrates: **67.5 g** | Protein: **14.4 g** | Saturated fat: **7.8 g** | Sodium: **1666 mg** | Fiber: **3.4 g** | Sugar: **3.4 g**

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