Ramen Noodle Stir Fry

for the sauce:

1 tablespoon rice vinegar

1 tablespoon toasted sesame oil

2 tablespoons soy sauce

2 teaspoons hoisin sauce

1 teaspoon brown sugar

1 teaspoon minced garlic

1 teaspoon minced ginger

for the ramen noodle stir fry:

9 ounces ramen noodles, about 3 packs (discard the flavor packet)

1 tablespoon peanut oil (or other high-heat oil)

1 teaspoon minced garlic

1 teaspoon minced ginger

4 ounces shiitake mushrooms, stems removed, sliced

1 small head of broccoli, cut into florets and sliced julienne

1/2 red bell pepper, sliced julienne

1 egg, lightly scrambled

2 scallions, sliced

1 heaping tablespoon minced cilantro

​Whisk together sauce ingredients.

Cook noodles according to package directions.

Heat the oil in a large skillet until shimmering.

Add the garlic, ginger, mushrooms, broccoli, and peppers, and saute for about a minute.

Add egg.

Add noodles.

Drizzle sauce over noodles.

Garnish with cilantro and scallions.