



Walking Noodles



Kayou Li



8 servings



20 minutes

INGREDIENTS

4 packs (6 oz) Instant Ramen

Toppings of your choice

- 1 cucumber, julienned
- 1 carrot, julienned
- diced Chinese pickles
- green onion, chopped
- cilantro, chopped

Dressing (makes about 400 ml)

- 1/2 cup soy sauce
- 1/2 cup of rice vinegar
- 1/3 cup sugar
- 1/4 cup water
- 3 tsp sesame oil
- 2 garlic cloves, minced
- 1/2 tsp chili oil (optional)

DIRECTIONS

1. Cook Instant Ramen for 3 minutes.
2. Drain the noodles, transfer to a baking pan/sheet/bowl. Add 1 tablespoon vegetable oil in Ramen noodles and stir well, refrigerate until ready to serve.
3. Divide the noodles into eight parts and bag them.
4. Add the toppings and dressing of your choice.
5. Mix and toss all the ingredients well.

Note

- Try angel hair pasta, fettuccine, linguine or spaghetti pasta instead of Ramen noodles.
- To add more protein, try add soft/hard boiled eggs, leftover BBQ, pulled Rotisserie chicken.
- Dressing was revised during DIA on Sunday, April 28th of 2024.

