

Spring Garlic Mustard Ramen Noodles

Ingredients

- 2-3 packages instant ramen noodles (noodles only)
- 2 cups garlic mustard leaves, washed (well packed)
- ¼ cup fresh cilantro
- ½ cup raw, unsalted cashews
- ¼ cup olive oil
- 2 tbsp. apple cider vinegar
- 1 tbsp. soy sauce
- 1 tbsp. sesame oil
- 1 tsp. cane sugar
- 1 tsp. sesame seeds
- ½ tsp. chile flakes
- 2 scallions, chopped

Steps

1. Remove your ramen noodles from the packaging, discard the spice packet, and place in a large bowl. Boil a pot of water, and pour the hot water over the noodles, covering with a plate for about 5 minutes.
2. In the meantime, place the cleaned garlic mustard leaves in a blender, along with cilantro, cashews, olive oil, soy sauce, sesame oil, and sugar. Blend until smooth, scraping down the sides a couple times to incorporate all the garlic mustard.
3. Drain the water from the noodles, and add some of the garlic mustard sauce to the bowl. Stir, and continue adding the sauce until it completely covers the noodles. Top with sesame seeds, chile flakes, and scallions, and enjoy!

