

Ramen Noodle Skillet

Link for credit: <https://www.delish.com/cooking/recipe-ideas/recipes/a46097/ramen-noodle-skillet-with-steak-recipe/>

Ingredients

- 3/4 lb. skirt or flank steak
- 1/3 c. low-sodium soy sauce
- 2 cloves garlic, minced
- Juice of 1 lime
- 1 tsp. honey
- 1/2 tsp. cayenne pepper
- 1 onion, diced
- 2 bell peppers, sliced
- 1 head broccoli, florets removed
- 3 packs boiled ramen noodles (seasoning packets discarded)

*can use any protein source in place of steak. Recommend chicken, shrimp or tofu.

Directions

1. In a large skillet over medium-high heat, heat oil. Add steak (or other protein) and sear until your desired doneness, about 6 minutes per side for medium, then transfer to a cutting board and let rest, 5 minutes. Slice.
2. In a small bowl, whisk together soy sauce, garlic, lime juice, honey, and cayenne until combined and set aside. Add onion, peppers, and broccoli to skillet and cook until tender, 6 minutes, then add soy sauce mixture and stir until fully coated. Add cooked ramen noodles and steak and toss until combined. Serve.

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