

## **CARMELIZED SCALLION NOODLES (4 servings)**

### **INGREDEINTS**

- 2 T olive oil
- 7 scallions, sliced into 2 inch lengths
- ½-¾ cup soy sauce (preferably low sodium variety)
- 3 T sugar
- Noodles of your choice and desired amount – egg, instant ramen, soba, udon, etc.

### **DIRECTIONS**

1. Heat oil over medium-high heat and add scallions and sauté until softened and caramelized at the edges.
2. Add soy sauce and sugar and cook over high heat until the mixture thickens resembling syrup.
3. Cook noodles as per package directions, drain and slowly add sauce to taste.
4. Toss to mix everything together and serve immediately.

### **NOTES**

- Top the dish with topped with fried egg, sauteed mushrooms, vegetables or grilled chicken
- Sauce can be made several days ahead if desired and stored in refrigerator.