

## Ginger Scallion Noodles

<http://userealbutter.com/2010/03/29/ginger-scallion-noodles-recipe/>

*Momofuku by David Chang*

### **the sauce**

2 1/2 cups scallions, thinly sliced  
1/2 cup fresh ginger, peeled and minced fine  
1/4 cup vegetable oil (grapeseed or something without a flavor)  
1 1/2 tps light soy sauce, I used more  
3/4 tsp sherry vinegar, I used more  
3/4 tsp kosher salt plus more to taste

Mix together in a bowl and let sit for 20 minutes.

### **the rest**

12 oz. ramen noodles (get a good kind, the noodles matter)  
2 tbsps vegetable oil  
3 cups cabbage, shredded  
2 cups sprouts  
2 stalks green onions, sliced thin on the diagonal  
1 cup bamboo shoots  
hoisin sauce (optional)

While the sauce is sitting, bring a large pot of water to a boil and cook the noodles. When the noodles are ready, drain them. Dry the pot and pour in the vegetable oil. Heat on high flame and add the green onions when the oil is hot. Stir the green onions for 15 seconds then add the cabbage. Stir-fry the cabbage until it begins to wilt then add the sprouts. When the sprouts begin to wilt, toss in the bamboo shoots and stir-fry for another minute then remove from heat. Place the noodles and the sauce in a large bowl together and toss to coat the noodles evenly. Top or toss in the stir-fried vegetables and top with hoisin sauce.