

## **THAI PASTA**

<https://lustron.home.blog/2020/11/19/thai-pasta/>

### **WHAT YOU NEED**

- 1/4 cup Oil
- 1 Diced Onion
- 2 Garlic Cloves minced
- 1 tsp Red Pepper Flakes
- 1 tsp Ground Cayenne
- 2 Pork Chops, cut into strips
- 1/4 cup Carrots, chopped
- 1 1/2 Tbsp Oyster Sauce
- 1 Tbsp Fish Sauce
- 1 tsp Hot sauce
- 2 Ramen Packs
- Wok
- Large Bowl

### **DIRECTIONS**

- Open 2 packets of ramen noodles. Place in a large bowl and cover with water, let sit. Prep your ingredients. Begin heating wok over medium-low heat. Once hot, add the oil, onion, garlic, red pepper flakes, and ground cayenne. Stir and cook for 2-3 minutes.
- Add Pork and cook for 3-4 minutes. Add carrots, oyster sauce, fish sauce, and hot sauce, and cook for another 3-4 minutes. Add your strained ramen noodles. Toss and cook for 4-5 minutes or until hot. Remove from heat and serve.