**Garlic Noodles Recipe**

**Ingredients:**

* 20 oz [yellow noodles or spaghetti](https://3.bp.blogspot.com/-tRIMArn5v4U/VAl7RalqzoI/AAAAAAAALak/CnLHh1KQiMs/s1600/hmn9%2Bcopy.jpg)
* 1 tablespoon bottled grated Parmesan cheese
* 32 oz Chicken Broth, for boiling the noodles

**Garlic Sauce:**

* 1 stick unsalted butter (4 oz/110 g/1/2 cup/8 tablespoons)
* 2 tablespoons minced garlic, or more to taste
* 1 tablespoon of Dark Soy Sauce
1 tablespoon Worcestershire Sauce
* 1 cube (or tablespoon) of Chicken Bouillon
* 1 tablespoon Brown Sugar

**Instructions:**

1. Heat water and Chicken Broth until boiling. Add the noodles and cook the noodles until al dente (you want it to still have a good chewy bite), or for a few minutes. You can taste the texture of the noodles while cooking. Do not overcook as the noodles will turn soggy. Transfer the noodles out and drain dry.
2. Prepare the garlic sauce using a sauté pan on medium to low heat. Add the butter into the pan and when it melts, add the garlic and sauté until aromatic but not browned. Add all the seasonings into the pan, stir to combine well. Transfer the garlic sauce into a small bowl.
3. To serve, just toss all the noodles with the garlic sauce. Add the cheese, toss to combine well. Serve immediately.