

# Fancy Instant Ramen

## Ingredients

Portion is based on one package of each ramen.

- Nongshim Neoguri Spicy Seafood Flavor Udon
  - 1 egg
  - 4 oz medium tofu
  - ½ cup napa cabbage or bok choy, sliced
  - *Extra fancy: 4-5 shrimp, peeled and deveined*
- Nissin Top Ramen or Maruchan Ramen (chicken or vegetarian flavor)
  - 1 egg
  - 1 scallion
  - ½ tsp grated ginger
  - *Extra fancy: marinated egg with soy sauce, other protein like roasted chicken*
- Indomie Mi Goreng Instant Stir Fry Noodles
  - 1 tsp oil
  - 1/8 cup red onion, chopped
  - 1/4 cup tomato, chopped
  - Salt (optional)
  - A few sprigs of cilantro
  - 1 lime wedge
  - *Extra fancy: 4-5 shrimp, peeled and deveined, or 4 oz fried tofu*



## Instructions for Neoguri and Top/Maruchan Ramen

1. Boil water in a small sauce pan. Use the recommended amount on the ramen package.
2. Add noodles, seasoning packets, and the toppings you want, except for the egg and scallion.
3. For Neoguri, cook the noodles for about 3 minutes, then add the egg. Cook for an additional 3-5 minutes, depending on how well cooked you like your yolk to be. You can also stir the egg in.
4. For Top/Maruchan ramen, cook the noodles for about a minute, then add the egg and follow the egg instructions from #3. Then top with scallion and marinated soy egg (recipe below) and/or other protein.

## Instructions for Instant Stir Fry Noodles

1. Boil water in a small sauce pan. Cook the noodles without the seasoning until the noodles are al dente, about a few minutes. Drain and set aside
2. Heat a frying pan with about a teaspoon of oil. Add the chopped red onion and shrimp, if using. Stir fry for 2 minutes. Then add the tomato and stir fry for another minute.

3. Add the noodles and stir fry for about two minutes until the noodles are cooked. You can add about 1/3 of the seasoning packet that came with the instant ramen package or you can simply add about some salt.
4. Top with cilantro and you can squeeze a bit of lime juice over the noodles when eating.

## Marinated Eggs

If you want to be extra fancy, you can add a marinated egg with soy sauce to your ramen. A marinated egg is also delicious with rice and just eaten alone as a snack. You do need to make it a day ahead of time.

Bring water to a boil in a sauce pan. Gently add the eggs in and reduce the heat to low so the water is just gently boiling. Let the eggs cook for 10 minutes.

Meanwhile, fill a bowl with cold water and lots of ice.

To make the marinade for 4 eggs, mix 2 tbsp soy sauce, 1 tsp sugar, and 6 tbsp water in a container large enough for 4 eggs.

After 10 minutes, remove the eggs and add them to the ice bath. Once they are cool to touch in about 5 minutes, peel them.

Add the eggs to the marinade and let them sit overnight. Rotate the eggs occasionally.