



JERNEJ KITCHEN

10-MINUTE GINGER SCALLION NOODLES

This 10-minute Ginger Scallion Noodles recipe is perfect for a busy week. It's delicious, full of flavor, and keeps us full for hours.

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES

10-MINUTE GINGER SCALLION NOODLES

125 g (4.5 oz) dried egg noodles or ramen noodles

1 egg

1 tsp vegetable oil, for egg

4 sliced scallions (2 cups)

1 tsp minced fresh ginger

1 tsp sugar

1/2 tsp hot sauce (like Sriracha or Gochujang)

3 tbsp light soy sauce

1 tsp Vegeta natur vegetable paste or light miso paste

80 ml (1/3 cup) canola oil

COOK THE NOODLES

In a pot of boiling water, cook the noodles according to the package instructions. When cooked, drain and use. While the noodles are cooking, prepare the rest of the ingredients.

EGG

In a small bowl, beat the egg. Place a pan with a teaspoon of oil over medium heat. When the oil is hot, add the egg and cook until scrambled.

STIR AND SERVE

Cut the scallion into small pieces. Mince the ginger. Add scallions, ginger, sugar, hot sauce, soy sauce, Vegeta paste, or miso paste to a bowl. Pour oil into the pan where you cooked the egg. Cook the oil until it's hot, then remove from the heat. Check the oil temperature. It should be 110°C / 225°F. Pour the hot oil over the scallions mixture in a bowl. Leave until it stops sizzling, then stir well. Add the noodles and scrambled egg. Toss to combine, divide between two plates, and serve.

TOOLS AND EQUIPEMENT

Sponsored

pot
pan
cutting board
kitchen knife