



## 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