

10 min chilli instant noodle

This quick and easy chili oil noodles recipe features thick noodles tossed in an incredibly sauce, to be prepared in just 10 minutes! The key step is by placing the aromatics and instant ramen seasoning in a bowl before pouring sizzling hot oil onto the mixture, which coaxes the flavour out.
Top it with a running egg to make it more flavourful.



Ingredients

- ☐ Instant noodle Indomie
- ☐ Oil
- ☐ Garlic
- ☐ Diced Green onion
- ☐ Sugar
- ☐ Chili flakes
- ☐ Soy Sauce
- ☐ Rice vinegar
- ☐ Egg (optional)

Directions

- 1 Boil dried instant noodles according to packet instruction. Reserve the spice packet for later. Drain the noodles and set aside.
- 2 In a bowl, add the seasoning packet, minced garlic, green onion, sugar and chili flakes.
- 3 Heat up 3 tbsp oil over high heat until it starts to smoke (1 minute), turn off heat and immediately pour the oil into the bowl. Mix it well then add the cooked noodles and rice vinegar. Mix the noodles until well combined.
- 4 Optional: Serve an egg with the noodles and enjoy!