

# Ramen Noodles with Fried Eggs



Preparation time: 10 mins

Serves: 2 people

User Rating: ★★★★★

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Categories: Quick & Easy, Dinner Recipes, Vegetarian



## Ingredients

- 4 fried eggs
- 2 x 120g packs ramen noodles
- ½ cup frozen peas
- 100g red capsicum, chopped
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil

3 green onions, sliced

Method

- 1. Cook the ramen noodles according to packet instructions. Two minutes before draining, add the peas and capsicum and continue simmering with the noodles, then drain, reserving one tablespoon cooking liquid and return to the pan.
- 2. To serve, toss the combined soy, sesame oil and cooking liquid through the noodles along with the green onions and divide between bowls. Serve topped with fried eggs and a sprinkle of dried chilli if desired.

Notes

Want to know how to make perfect fried eggs, every time? [Discover our easy fried eggs recipe today!](#)

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
279g	1620kj 387kcal	18.2g	19.6g	6.8g	31.2g	3.6g	1750mg	5.5g

All nutrition values are per serve.