

Ramen Scrambled Eggs

Jacob · 30/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

1

Description

This ramen with egg recipe is great for a quick and easy breakfast Add hot sauce at the end if desired

Ingredients

- - 1 (3 ounce) package ramen noodles (any flavor) - 1 teaspoon chopped fresh parsley
- or to taste - 1 tablespoon vegetable oil - ½ onion
- chopped - 2 large eggs - 1 teaspoon water
- or as desired - 1 pinch salt

Instructions

1. Bring a pot of water to a boil; add ramen noodles and cook for 3 minutes. Drain water and stir seasoning packet and parsley into noodles. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Heat oil in a nonstick skillet over medium heat; cook and stir onion until fragrant
2. about 2 minutes. Add noodles and stir for 2 minutes more. Dotdash Meredith Food Studios Whisk eggs
3. water
4. and salt together in a bowl; pour into the same skillet as the noodle mixture. Cook and stir eggs until set and cooked through
5. 2 to 4 minutes. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Dotdash Meredith Food Studios