

Easy Chinese Fried Noodles

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

These fried noodles are a quick easy and delicious recipe that all will enjoy Try adding cooked cubed pork or chicken Bean sprouts water chestnuts sliced almonds or any of your favorite vegetables can also be added to this versatile recipe

Ingredients

- - 2 (3 ounce) packages soy sauce-flavored ramen noodles with seasoning packets - 2 tablespoons vegetable oil
- divided - 3 large eggs
- beaten - 2 teaspoons vegetable oil
- divided - 4 green onions
- thinly sliced - 1 small carrot
- peeled and grated - ½ cup green peas - ¼ cup red bell pepper
- minced - 2 tablespoons sesame oil - 1 teaspoon sesame oil
- or to taste - 1 teaspoon soy sauce
- or to taste

Instructions

1. Bring a medium pot of water to a boil. Cook ramen noodles
2. reserving seasoning packets
3. in boiling water until softened
4. about 3 minutes. Drain noodles and set aside. Heat 1 tablespoon vegetable oil in a small skillet. Cook and stir beaten eggs in hot oil until scrambled and firm. Set aside. Heat 1 teaspoon vegetable oil in a large skillet over medium heat. Cook and stir green onions in hot oil until softened
5. 2 to 3 minutes. Remove green onions to a plate; set aside. Heat remaining 1 teaspoon vegetable oil in the same skillet over medium heat. Cook and stir carrots
6. peas
7. and bell pepper separately until softened
8. removing each to the plate with green onions when done. Combine 2 tablespoons sesame oil with remaining 1 tablespoon vegetable oil in the same large skillet or a wok over medium heat. Fry cooked noodles in hot sesame-vegetable oil
9. tossing frequently
10. until golden
11. 3 to 5 minutes. Season with desired amounts of sesame oil
12. soy sauce
13. and reserved ramen seasoning packets; toss to coat. Stir in cooked vegetables
14. tossing frequently
15. until heated through
16. about 5 more minutes.