

Japanese Curry Fried Noodles

Servings: 2

Prep Time: 5 minutes

Cook Time: 8 minutes

Total Time: 13 minutes

Ingredients

2 packs ramen noodles, cooked and drained

1 tsp curry powder

1 Tbsp soy sauce

½ cup carrots, julienned

1 egg

1 Tbsp oil

Optional: sliced green onions, sesame seeds for garnish

Directions

1. Prepare the egg

Heat a small non-stick pan with a little oil.

Fry the egg sunny-side-up until crispy on the edges (or to preferred doneness).

Set aside.

2. Stir-fry the carrots

Heat 1 Tbsp oil in a large skillet or wok over medium-high heat.

Add julienned carrots and stir-fry for 2 minutes until slightly softened.

3. Add the noodles & seasonings

Add cooked ramen noodles to the pan.

Sprinkle curry powder evenly over noodles.

Pour in soy sauce.

Toss for 3 minutes until noodles are coated and heated through.

4. Assemble

Transfer noodles to a serving bowl.

Top with the fried egg.

Add optional green onions or sesame seeds.

Notes & Tips

Use Japanese curry powder (S&B;) for authentic flavor.

Add a splash of water if noodles seem dry.

Add onions, cabbage, or leftover veggies for a heartier meal.