

# SPICY GARLIC SHIITAKE NOODLES

SERVINGDUMPLINGS.COM

COOK TIME: 15mins

SERVES: 2

CALORIES: 414 kcal (PER SERVING)

## INGREDIENTS

200 g/7 oz instant ramen noodles

150 g/5.5 oz shiitakes, torn into bite-size pieces

4 garlic cloves, minced

1 tsp grated ginger

1 tsp crushed red chili flakes

1 tsp crushed Sichuan peppercorns

2 tbsp vegetable oil

30 g/2 tbsp unsalted butter

black pepper

2 eggs, soft-boiled

1 tbsp sesame seeds, for serving

5 scallions, finely chopped + more for serving

### \*SPICY SOY SAUCE

2 tbsp toasted sesame oil

1 tbsp tomato paste

3 tbsp mirin, or 2 tbsp rice vinegar

2 tbsp oyster sauce

4 tbsp dark soy sauce

1 tsp or 1 tbsp sambal, more if you like it super hot

1 tsp brown sugar

## DIRECTIONS

Combine the ingredients for the sauce in a small bowl.

Add water to a small sauce pan, once boiling, add eggs, boil for 6 minutes. Run under cool water, set aside. Cook the noodles according to package directions until just al dente. Drain, reserving 1/2 cup cooking water, and run the noodles under cool water to stop the cooking.

In the meantime prepare the shiitakes. In a large skillet, heat the oil over high. Add shiitakes, cook for 4-5 minutes, stirring occasionally. Lower the heat, add garlic, ginger, chili flakes and Sichuan pepper. Cook for 2 minutes. Add butter, stir until it melts. Stir in scallions and season with black pepper.

Add the sauce, bring to a boil and simmer for 2 minutes. Stir in noodles and 1/4 cup cooking water. Simmer, tossing occasionally, until sauce begins to cling to noodles, about 30 seconds.

Divide noodles among plates, top with a soft-boiled egg, sesame seeds and chopped scallions. Add more sambal if you can handle the heat, enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.