

Tiktok Ramen

PREP TIME: 1 MIN | COOK TIME: 5 MIN | SERVINGS: 1

INGREDIENTS:

- 1 package of ramen noodles
- 1 Tbsp butter
- 1 tsp minced garlic
- 1/4 tsp red pepper flakes, or to taste
- 1 tsp brown sugar (or sub white sugar)
- 1 Tbsp soy sauce
- 1 egg lightly beaten
- (optional) 1 tsp everything bagel seasoning

RECIPE NOTES:

- DIY everything bagel seasoning: combine 1.5 Tbsp toasted sesame seeds, 1 Tbsp poppy seeds, 1 Tbsp minced garlic, 1 Tbsp minced onion, and 1 tsp coarse salt
- Toss in fresh or frozen veggies or kimchi for fiber

DIRECTIONS:

- Cook ramen noodles according to package instructions. Drain and set aside.
- In a large pan over medium heat, melt butter. Stir in garlic and red pepper flakes until garlic softens, about 30 seconds. Stir in brown sugar and soy sauce.
- Add noodles and toss to coat. Push noodles to one side of pan.
- Turn heat to medium-high. Add beaten egg and scramble until set.
- Serve in bowl and top with everything bagel seasoning if desired. Enjoy!

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