

Indomie Noodles

Ingredients

- 2 Ramen Noodles (packet)
- 1 Shallot (thinly sliced)
- 1 T Sweet Soy Sauce
- 1/2 T Ketchup
- 1/2 T Sriracha
- 1/8 t White Pepper
- 1/2 t Sesame Oil
- 1/2 t Soy Sauce
- 2 T Vegetable Oil

Instructions

1. Thinly slice the shallot. Pat the sliced shallot with a paper towel to absorb excess moisture.
2. Add oil and shallot to a small pan over medium flame. When the shallot starts to sizzle, lower the flame to low and fry until golden brown. Set aside in a bowl to cool.
3. In a bowl, add 1/2 tablespoon shallot oil, sesame oil, ketchup, sriracha, sweet soy sauce, white pepper and soy sauce and mix until well combined. Set aside.
4. Cook noodles in boiling water according to packet instructions. Once cooked, toss the noodles with the sauce until well mixed. Sprinkle the fried shallots just before serving.