

Garlic Noodles

Ingredients

1 lb Egg Noodles (fresh)
3 Green Onions (sliced)
2 T Parmesan (grated)
5 T Butter
10 clv Garlic (pressed)
1 T Maggi Seasoning Sauce
1/2 T Fish Sauce
1 T Brown Sugar
1/2 T Oyster Sauce
1 T Salt

Instructions

- 1.Fill water into a medium pot and bring to a boil. Add salt then noodles and cook until al dente. Reserve 2 cups of the cooking liquid. Drain and rinse noodles with cold water. Set aside.
- 2.In a large saucepan, add butter. Bring the pan to medium heat and melt butter. Add in garlic and cook a few minutes until the aroma of the garlic comes out and garlic is lightly cooked. Add in Maggi seasoning, fish sauce, brown sugar, and oyster sauce and stir until fully mixed in.
- 3.Add noodles to the pan lower the heat to low. Toss until noodles are evenly coated in sauce. Add 1/4 cup cooking liquid from noodles to moisten and create a sauce. Toss again then add green onions and parmesan then toss. Serve immediately.