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## Recipes / 🍜 Fryiyed noodles

This is a simple recipe ingredient-wise and complicated process-wise mostly based around paprika powder, eggs and constant mixing, stirring, dousing, etc.

It results in fairly neutral noodles that can be served alongside almost anything that would work with rice or potatoes otherwise, they can also be added to a soup.

### Ingredients

- wheat noodles (preferably not thick)-
- sunflower oil-
- paprika powder-
- eggs-
- oregano (optional)-
- garlic powder (optional)-
- onion (optional)-

### Instructions

1. wheat noodles: boil with teriyaki sauce, maggi liquid seasoning, tiny bit of soy sauce, salt-
2. infusion: roast paprika powder on hot oil (optionally with diced onion), keep stirring, pour into a small mug, allow the dark pieces to fall to the bottom, we only care about the infused oil, discard those after the oil gets used up
3. after the noodles are ready drain the water, then- prepare another pepper infusion in the same pan, this time a little bit less paprika, alongside add tiny bit of curry powder, salt, pepper, red pepper flakes
4. throw noodles onto the pan, stir violently, important: when the mix starts to dry up add a bit of water, mix and cover, uncover after 30sec and repeat, sometimes add infusion
5. after ~3-5 repetitions move noodles to the side, add infusion to the bottom (make sure there is close to no water on the bottom), add an egg or two, salt them, add a bit of oregano on top of eggs (optional), let the eggs fryup a little, mix the eggs ignoring the noodles, chop the eggs up into small chunks
6. after the eggs look decent, mix with noodles, keep using water like before to keep the noodles from going dry, optionally add garlic powder
7. spread the noodles out over the pan and let fry one last time, mix and serve

Ondrej Špánik © 2022-2025

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