

RAMEN

- 2 rice noodle bricks (you can use ramen packets and discard the seasoning packet)
 - 3 tablespoons vegetable oil
 - 2 garlic cloves
 - fresh ginger (or minced ginger)
 - small red onion
 - 1 large carrot
 - 2 tablespoons soy sauce
 - 1 teaspoon white vinegar
 - 1 teaspoon Sriracha or chili sauce (optional)
 - 3 cups spinach
 - 1 lime
 - hard-boiled, soft-boiled, or fried egg
 - a handful of peanuts, optional
1. Prep the veggies, including
 - Peel and mince the garlic
 - Peel and mince the ginger
 - Peel and dice the onion
 - Peel the carrot into shreds
 2. In a medium sized pot over medium heat, warm the oil. Once hot, add the onion and carrot. Cook until they start to soften, about 3 minutes. Add garlic and ginger and cook for just one more minute.
 3. Stir in the soy sauce, vinegar, and Sriracha.
 4. Then add the spinach, noodles, and 1-2 cups water, until the noodles are just covered. Use tongs to mix everything together and put the lid on the pot for a few minutes. Once the noodles start to soften, break them apart with 2 forks or tongs and continue to mix them with the sauce for a few more minutes. Serve with a lime wedge, egg, and peanuts if using.

FRIED EGG

- 2 Eggs
 - A bit of butter, oil, or non-stick spray
1. Heat a skillet or griddle over medium heat and add a bit of oil or butter to prevent sticking.
 2. Crack the egg onto the surface. Once the whites have cooked through, flip and cook for 30 seconds on the other side. Remove from heat.

HARD BOILED EGGS

(not included in video)

- Eggs
1. Bring a pot of water to a boil
 2. Slowly lower eggs into the pot using a slotted spoon. Set timer for 15 minutes and let eggs simmer. Remove with a slotted spoon and cool before peeling.
 3. * To make a soft-boiled egg, cook for 11-12 minutes.

EQUIPMENT LIST

- Cutting board
- Knife
- Peeler
- Wooden spoon or heat safe spatula
- Tongs
- Measuring spoons
- Liquid measuring cup
- Hot pad
- Medium sized pot with a lid
- Skillet
- Flipper (for the egg)