

This Viral TikTok Ramen Recipe Is Creamy, Savory, and Totally Addictive

: Pantry staples + eggs = magic.



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10 min

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INGREDIENTS

? 2 packs instant ramen noodles (discard seasoning packets)
? 1 tablespoon sesame oil
? 2 eggs
? 1 tablespoon soy sauce
? 1 tablespoon butter
? 1 green onion, chopped
? Salt and pepper to taste
Optional Add-ins:
Red pepper flakes
Crushed garlic
Chili crisp
Toasted sesame seeds

DIRECTIONS

1. Boil the Ramen: Cook noodles according to package directions.
2. Drain and reserve 2-3 tablespoons of the cooking water.
3. Fry the Eggs: In a non-stick skillet, heat sesame oil over medium heat.
4. Crack in eggs and cook sunny side up until whites are set and yolks still runny.
5. Season lightly with salt and pepper.
6. Make the Sauce: In the same pan, reduce heat to low and add: Soy sauce
7. Butter
8. A splash of the reserved ramen water
9. Stir until the sauce becomes glossy and emulsified.
10. Toss the Noodles: Add the drained ramen to the pan and toss well in the sauce.
11. Serve: Plate the noodles and top with fried eggs.
12. Sprinkle with chopped green onions and any additional toppings.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-viral-tiktok-ramen-recipe-is-creamy-savory-and-totally-addictive/>