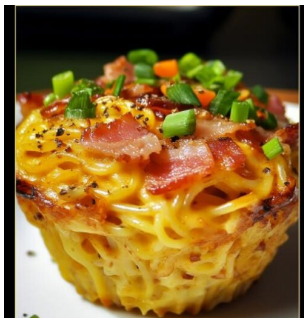


Turkey Bacon Curry Noodle Muffins - A Spicy, Savory Snack Revolution

If you're craving something savory, portable, and wildly flavorful, meet your new obsession:



OVEN
375°F

TIME
18 min

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INGREDIENTS

For the Noodle Muffins:

8 oz cooked ramen noodles or thin spaghetti, cooled

4 slices cooked turkey bacon, chopped

3 large eggs

1/2 cup shredded mozzarella cheese

1/4 cup shredded carrot

1/4 cup chopped green onions

2 tbsp curry powder

1/2 tsp garlic powder

Salt and black pepper to taste

Non-stick cooking spray

Optional Garnish:

Extra green onions

Sriracha or curry mayo for drizzling

DIRECTIONS

- 1. Preheat Oven::** Preheat oven to 375°F (190°C). Spray a 12-cup muffin tin with non-stick spray.
- 2. Mix the Batter::** In a large bowl, whisk eggs, curry powder, garlic powder, salt, and pepper. Add cooked noodles, turkey bacon, mozzarella, carrot, and green onions. Toss until everything is evenly coated.
- 3. Fill the Muffin Tin::** Use tongs or a fork to twirl and drop the noodle mixture into each muffin cup. Press gently to compact and ensure even baking.
- 4. Bake::** Bake for 15-18 minutes or until golden and set. Let cool in the pan for 5 minutes before lifting out.
- 5. Serve::** Top with green onions and drizzle with sriracha or curry mayo if you like heat. Serve warm.

SWAPS & NOTES

Noodles : Ramen is perfect, but angel hair or even rice noodles work great.

Cheese : Cheddar, jack, or even feta can swap in based on preference.

Add Veggies : Try diced bell peppers, spinach, or zucchini for bonus nutrition.

Make it Spicier : Add a pinch of cayenne or red chili flakes to the mix.

TIPS FOR SUCCESS

Cool the Noodles : Warm noodles scramble eggs-cool them fully first.

Compact Tightly : Pressing the noodle mix into the muffin cups helps them hold shape after baking.

Don't Overbake : Remove from oven as soon as they're set to avoid dry muffins.

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

Original recipe: <https://chefmaniac.com/turkey-bacon-curry-noodle-muffins-a-spicy-savory-snack-revolution/>