



Japanese noodles made in China

NIBBLEDISH CONTRIBUTOR

Ingredients

- Some Japanese noodles that are made in China - Chinese sausage - Onion rings - Green onions - Dry seaweed - Miso sauce - Soy sauce - Salt and pepper - Sesame oil - 1 egg

Instructions

I was hungry and there were no leftovers and it was late so I took whatever that was left open out of my fridge and cabinets and came up with this... Which was pretty good actually. 1. Cut the Chinese sausage into thin stripes and the onions in to rings. 2. Fry them both with a bit of salt. You can fry the egg too if you want a cooked egg. 3. While frying boil the noodles in a mix of salt, miso sauce, soy sauce, a an egg. 4. After both are done, top the noodles off with the fried sausage and onions. Enjoy.