



Malaysian Ramen

Featured on July 13, 2019 for “Priya Krishna’s ‘Indian-ish’ Recipes” demo with Priya Krishna

“What’s a cookbook without a fancy take on instant ramen?!?! Mine comes from the Motgi family—Shashi, Guru, and their daughters, Megha and Anjali—who are among our oldest and best friends. We Krishnas and the Motgis spent over a decade traveling around the world together during our school spring breaks, so we treat each other like family. When I was growing up, if I found out that Shashi Aunty’s mom, Gowri, who lived in Malaysia, was making this ramen—her quick, kid-friendly version of the noodles sold by street hawkers—there was a 100 percent chance I would be showing up unannounced for dinner.” – Priya Krishna, Indian-ish, pg. 177

Malaysian Ramen

Ingredients

- 2 3-ounce packages of chicken flavored ramen
- 3 tablespoons vegetable oil
- 2 garlic cloves, minced
- 1 teaspoon minced fresh ginger
- ½ medium red onion, finely diced
- 1 large carrot, finely diced
- 2 tablespoons low-sodium soy sauce
- 1 teaspoon distilled white vinegar
- 1 teaspoon Sriracha or your favorite Asian chile sauce
- 3 cups roughly chopped baby spinach (about ½ bunch)
- Fresh lime juice
- 1 tablespoon roasted unsalted peanuts, crushed

Directions

Break each block of noodles in half. Reserve one packet of seasoning (discard the other or save for something else) and set the noodles and seasoning aside.

In a large pan over medium heat, warm the oil. Once the oil begins to shimmer, add the garlic, ginger, onion, and carrot. Cook until the veggies start to soften and the garlic and ginger start to brown, 4 to 5 minutes, then stir in the soy sauce, vinegar, Sriracha, and about ½ teaspoon of the ramen seasoning. Add the spinach, noodles, and ½ cup of water, then toss the noodle cakes and veggies into the sauce. When the noodles start to soften (about 4 to 5 minutes), use a large spoon to break them apart and continue tossing them vigorously in the sauce.

Reduce the heat to low, cover, and cook until the water has been absorbed and the noodles are leathery and dry, 5 to 7 minutes.

Add a generous squeeze of lime juice. Taste and add more lime juice if desired, then sprinkle the peanuts on top.



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