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Ramen Burger



Ingredients

1 packet of ramen noodles
1 egg
1 beef patty
vegetable oil
green onion
arugula
soy sauce
ketchup.

Cooks Note

Cook the noodles to packet instruction, drain and allow to cool for 15 minutes
Mix the egg in with the noodles until combines
Lightly grease the bottom of two flat bottomed bowls and divide the ramen between them. Press the ramen into the bowls, cover with clingfilm and weigh it down with a heavy glass or jar.
Refrigerate for 30 minutes.
Heat the oil in a skillet and fry the ramen buns for 4-5 minutes until they are golden, flip them and fry for a further 2-3 minutes.
Stack the buns with the remaining ingredients.
And voila you have your Ramen burger.