

Baked Spicy Peanut Ramen Noodles

Dump-and-bake recipes are a go-to for busy families and meal preppers, and this spicy peanut ramen delivers on both ease and flavour. Everything comes together in the oven - no stovetop juggling required - with rich coconut broth, chewy noodles and perfectly baked eggs. Generous enough to feed up to six, or portion out for the week ahead, it's a simple, comforting meal that's made for sharing.



Prep: 15 mins

Cooking: 30 mins

Serves: 6

Makes: 1

Ingredients

- 400ml coconut milk
- 1½ cups chicken stock
- 2½ tbsp red curry paste
- 2 tbsp crunchy peanut butter
- 2 tbsp soy sauce
- 1 tbsp sesame oil
- ½ tbsp minced ginger
- 240g instant ramen noodles
- 2 bunches bok choy, chopped
- 6 Pace Farm eggs
- ¼ cup fresh coriander, chopped
- Crispy chilli oil, to serve

Method

1. Preheat your oven to 200°C.
2. Place the coconut milk, chicken stock, red curry paste, crunchy peanut butter, soy sauce, sesame oil and minced ginger into a large baking dish and whisk until combined.
3. Add the instant ramen noodles, press and flip them to soak through.
4. Sprinkle the chopped bok choy on top.
5. Cover the dish with foil and bake for 15 mins.
6. Carefully remove the dish from the oven, discard the foil and loosen the ramen noodles using chopsticks.

7. Now crack over the six farm fresh eggs and return the dish to the oven for a further 8-10 mins, or until the eggs are cooked to your liking.
8. Remove from the oven, drizzle with the crispy chilli oil and sprinkle with coriander to serve.

Australian Eggs