



## Garlic Noodles

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
2-3 People	5 MIN	15 MIN		10

Garlic noodles are a rich and flavorful dish made with noodles, garlic, butter, and savory seasonings. Known for their bold taste and silky texture, garlic noodles are a popular comfort food in many cuisines. This easy recipe comes together quickly and delivers a satisfying dish that can be enjoyed on its own or paired with proteins like chicken, shrimp, or tofu.

### Ingredients

- 8 oz noodles (spaghetti or Asian noodles)
- 4-5 garlic cloves, minced
- 3 tablespoons butter
- 1 tablespoon soy sauce
- 1 teaspoon oyster sauce (*optional*)
- 1 teaspoon sugar
- 2 tablespoons green onions, chopped
- Optional: parmesan cheese

### Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 15 minutes
- Total Time: 20 minutes
- Servings: 2-3
- Course: Main / Noodles
- Cuisine: Asian-inspired

## Cooking Method

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### Instructions

1. Cook noodles according to package instructions and drain.
2. Melt butter in a pan over medium heat.
3. Add garlic and sauté for **1-2 minutes** until fragrant.
4. Add soy sauce, oyster sauce, and sugar.
5. Stir well to combine.
6. Add cooked noodles and toss until evenly coated.
7. Cook for another 2-3 minutes.
8. Garnish with green onions and optional parmesan.
9. Serve hot.

## Cooking Tips

- Do not burn garlic — cook gently
- Use butter for richer flavor
- Toss noodles well to coat evenly

## Variations

- Add shrimp or chicken
- Add chili oil for spice
- Use sesame oil for extra aroma
- Add vegetables like bell peppers or mushrooms

## What to Serve with Garlic Noodles

- Grilled chicken or shrimp
- Stir-fried vegetables
- Asian-style dishes
- Garlic chili oil

## Storage

Store in an airtight container in the refrigerator for up to **2-3 days**.

## Reheating

Reheat in a pan with a little butter or water.

## Frequently Asked Questions

### What noodles work best?

Spaghetti or Asian noodles both work well.

### Can I make it vegetarian?

Yes, skip oyster sauce or use a substitute.

### Why add sugar?

It balances the savory flavors.

### Recipe Author

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