Thought I should share a recipe for the college kids out there who just need something different and cheap to eat when the café is closed.  
  
Items you'll need:   
1 pack of chicken flavored maruchan ramen noodles  
a bowl  
a fork  
an egg  
a microwave,   
crushed red peppers  
 chopped green onions  
Ice

**Step 1: Place Bowl of Water in Microwave**

Fill the bowl with water so that there is a clearance of about 1 cm for the top of the egg. Then place the bowl of water into the microwave and set the time for 2 minutes. Be sure to act caution while dealing with warm water.

**Step 2: Place Egg in Heated Water**

Now that the water is heated, place the egg in the bowl of water carefully. Make sure that the 1 cm clearance is still present when the egg settles. Place a plate over the bowl and set the power to medium to ensure there is no mess. Set the timer for 8 minutes and watch  incase the egg may explode.

**Step 3: Place Egg in Cold Water**

After the 8 minutes of heating, let the egg sit in the hot water for an additional 8 minutes to ensure it is fully cooked. Empty the hot water carefully somewhere and submerge the egg in a bowl of cold water and ice. Let it settle for about 15- 20 minutes.

**Step 4: Place Noodles in Bowl of Water.**

While the eggs are now settling, you can begin to prepare the noodles. Open the package and place the noodles in a bowl with about 1 1/2 - 2 cups of water, depending on the size of the bowl. You may crush your noodle prior to putting it into the water to ensure smaller noodles.

**Step 5: Cook Noodles for 4-5 Minutes**

Place your bowl of noodles into the microwave and set it for 3-4 minutes. Some microwaves cook faster than others so make sure your  noodles are fully cooked before taking them out. Be cautious when it is finsihed cooking, the bowl may be hot.

**Step 6: Add Chicken Seasoning**

After the noodles have been fully cooked, dispose some of the water in order for more seasoning to go into the noodles. You can now add the season packet that came with the Maruchan noodles. Grab your fork and stir the noodles and seasoning thoroughly. This evenly distributes the seasoning in your noodles.

**Step 7: Add Crushed Red Pepper**

Depending on how much spice you like, you can add up how much crushed red pepper you want. Usually 1/2 of a table spoon is a good amount to enhance the flavor. For someone who's taste buds who need less kick, you can add 1/4 of a table spoon.

**Step 8: Add Chopped Green Onions**

After stirring the crushed red pepper in your noodles, you are now ready to add the chopped green onions. As stated before, you can adjust the measurements of how much chopped green onions you want to add depending on your taste preference. I occasionally add about a 1/2 table spoon, but it can range from 1/4-1 table spoon.

**Step 9: Chop and Insert Egg**

Now that your noodles are prepared, your egg should have fully cooked. Peel the egg over a garage can and you can now chop it up in various ways. You have the choice to make small, diced portions or anything else up to half an egg. Dump the eggs into the bowl of noodles and stir if eggs a chopped into small portions, making sure everything is equally distributed in the bowl.

**Step 10: Enjoy!**

Now that you've added all your ingredients, make sure everything is cooled off before digging in. The egg in the noodles should fill you up more compared to the average noodle recipe. Enjoy the meal, but don't make it an every night habit.