

Beef Ramen

11 ingredients · 25 minutes · 4 servings



Directions

1. Heat half the oil in a large saucepan or Dutch oven over high heat. Season the steak with salt and cook to your desired doneness. Let it rest for five minutes before cutting into thin slices.
2. In the same saucepan, heat the remaining oil over medium heat. Cook the white parts of the green onions along with the garlic until fragrant, about one minute.
3. Add the beef broth, water, fish sauce, and tamari. Bring to a boil, then lower to a simmer. Add the noodles and cook for three minutes or until soft, stirring well to loosen the noodles.
4. Divide the broth, ramen noodles, and steak slices into bowls. Garnish with the remaining green onions and cilantro. Enjoy!

Notes

Leftovers

Refrigerate the broth, steak, and garnishes separately for up to three days. Freeze the broth, if longer.

Serving Size

One serving equals approximately three cups.

More Flavor

Add grated ginger, red pepper flakes, or lime juice. Use homemade beef broth.

Additional Toppings

Add spinach, nori sheets, mushrooms, corn, or soft-boiled eggs.

No Ramen Noodles

Use shirataki noodles, vermicelli noodles, or brown rice noodles instead.

Ingredients

- 2 tsp** Extra Virgin Olive Oil (divided)
- 12 ozs** Top Sirloin Steak
- 1/2 tsp** Sea Salt (to taste)
- 4 stalks** Green Onion (sliced, white and green parts divided)
- 2** Garlic (cloves, minced)
- 4 cups** Beef Broth
- 2 cups** Water
- 1 tbsp** Fish Sauce
- 1 tbsp** Tamari
- 13 ozs** Gluten-Free Ramen Noodles (dry)
- 1 cup** Cilantro (chopped)