

Treasure Barrel

Easy Beef Ramen Noodle Soup

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Asian-inspired** Cuisine

Ingredients

Main ingredients

- [ ] 1 lb (450 g) ground beef
- [ ] 2 packs (6 oz / 170 g) ramen noodles, seasoning packets discarded
- [ ] 1 tbsp sesame oil or olive oil
- [ ] 4 cloves garlic, minced
- [ ] 1 tbsp fresh ginger, grated
- [ ] 6 cups low-sodium beef broth
- [ ] 3 tbsp soy sauce
- [ ] 1 tbsp hoisin sauce
- [ ] 1 tsp brown sugar
- [ ] 2 cups sliced mushrooms
- [ ] 2 green onions, sliced
- [ ] 1 tbsp chopped fresh cilantro or parsley

Optional garnish

- [ ] Soft-boiled eggs, halved
- [ ] Chili flakes or sriracha
- [ ] Sesame seeds
- [ ] Extra green onions

Instructions

1. Heat the oil in a large pot over medium-high heat. Add the ground beef and cook for 5-6 minutes, breaking it up with a spoon, until browned all over. Drain off any extra fat.
2. Add the garlic and ginger and stir for 30 seconds until fragrant — watch it closely so it does not burn.
3. Pour in the beef broth, scraping up the browned bits from the pot. Stir in the soy sauce, hoisin sauce, and brown sugar. Bring to a gentle boil.
4. Add the mushrooms and simmer for 5 minutes until just tender.
5. Add the ramen noodles and cook for 3-4 minutes, stirring now and then, until just tender. Do not overcook them.
6. Taste the broth and add more soy sauce if needed. Ladle into bowls and top with green onions, cilantro, and sesame seeds.
7. Serve hot, with chili flakes or sriracha on the side if you like heat.

Nutrition per serving

520 kcal	32 g	48 g	22 g
Calories	Protein	Carbs	Fat