

Quick Homemade Ramen

★★★★★ 97 REVIEWS / 4.6 AVERAGE

Take the usual ramen up a notch with this quick homemade ramen. Fresh veggies and herbs make this extra delicious, healthy, and cozy!

Affiliate links will always be marked with an asterisk! ♥

↓ JUMP TO RECIPE



HI! I'M LINDSAY.

nice to meet you!

I'm a former 4th grade teacher, now full time blogger. My husband Bjork and I live in Minnesota. Favorite things include my camera, lake days, and dark chocolate.

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FEATURED COMMENT

“Thank you so much for this recipe! Who knew restaurant quality ramen could be so easy. I just made it and it was delicious. Will definitely be returning to this recipe.”



LAURA



292 MORE COMMENTS

Fresh vegetables? Quick and easy homemade broth? A soft-boiled egg and a pile of our favorite curly-cue packaged ramen noodles that remind us of college? That's this homemade ramen.

If today is your day for an authentic Japanese cooking adventure, I highly recommend Nami's amazing blog [Just One Cookbook](#).

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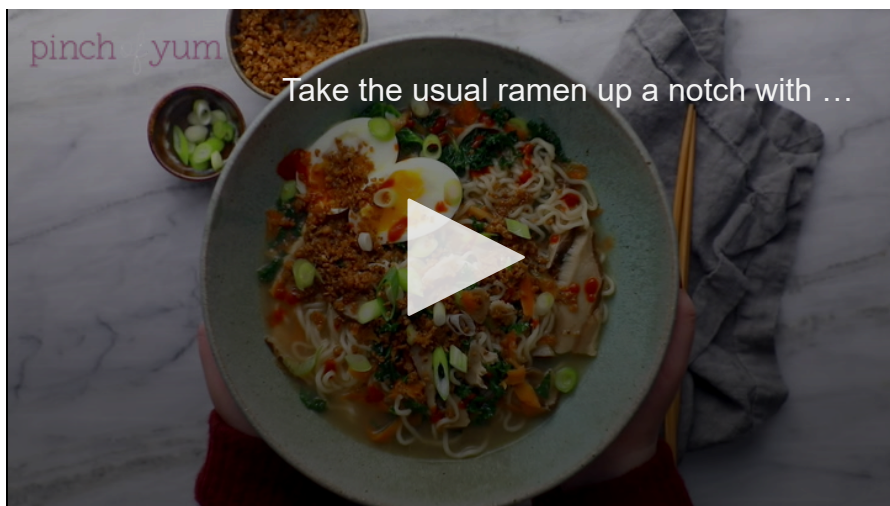
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On the flip side, this recipe leans more in the direction of I-have-a-package-of-ramen-and-some-vegetables-can-we-make-lunch practical. Sort of healthy and fast and a little nostalgic (packaged ramen!) but also fresh-ly delicious with a ton of flavor.

IN THIS MOST: EVERYTHING YOU NEED FOR HOMEMADE RAMEN

- [VIDEO for Making Homemade Ramen](#)
 - [Ingredients You'll Need](#)
 - [How to Make Delicious Homemade Ramen](#)
 - [Favorite Products for Eating Ramen at Home](#)
 - [Ways to Dress Up This Ramen](#)
 - [Frequently Asked Questions About This Recipe](#)
 - [Favorite Ramen Cookbooks](#)
-

PREFER TO WATCH INSTEAD OF READ?





THE CLASSIC PACKAGED RAMEN, REIMAGINED

Controversial opinion alert, but there is a time and a place for a big warm pot o' ramen noodles, complete with – I'm going to say it – the ramen seasoning packet. For me, that would be circa 2007 sitting on the floor of a small dorm room with millions of Christmas lights hanging up for no reason whatsoever, or on the couch at home during a rainy sick day home from work when that extra-salty broth hits just right.

But I'd like to try to encourage you to go to the Packaged Ramen + level with this recipe. I mean, when you can make your own yummy broth in 20 minutes? And it's delicate and light and full of flavor, in a more fresh and veg-heavy way? That is the way to do it, says Adult Me.

If you are looking for homemade ramen noodles, here is a great recipe for the [ramen noodles made from scratch](#).

INGREDIENTS YOU'LL NEED FOR THIS RECIPE

It's short one! It wouldn't be easy homemade ramen without it.

- Ramen noodles (our classic Maruchan package is all we need, sans the seasoning!)
- Garlic and ginger
- Broth (chicken or veg)
- Dried shiitake mushrooms
- Veggies like carrots or kale

- All your favorite toppings like some panko, egg, chili oil, etc.

Now let's get cooking!

HOW TO MAKE DELICIOUS HOMEMADE RAMEN

This might not follow the exact easy peasy directions on the back of a ramen packet, but the extra few minutes to make this simple-but-elevated ramen are more than worth it.

- 1 Stir-Fry Aromatics:** Garlic and ginger, what a delicious duo. This is where the flavor is, friends.
- 2 Make Your (Easy!) Broth:** Add some chicken broth and dried shiitake mushrooms for some umami punch.
- 3 Add Noodles:** Cook your noodles right in the broth with some scallions (more flavor, please!).
- 4 Add Veg:** Thinly sliced kale, shredded carrots, whatever you'd like! Cook until just tender.
- 5 Top It Off:** Add some crunchy panko crumbs, a soft-boiled egg, chili oil, hot sauce, sesame oil, and/or soy sauce, whatever your heart desires.

Simmering some garlic, ginger, and dried mushrooms with your chicken broth makes for a great quickie "stock". A good while in the pot will get some nice flavors going that will soon be soaked up by those noodles. And by good while, I mean 19 minutes, because the whole thing takes 20. The soft egg on top will get you all the Instagram likes, and the panko and extra chili oil or Sriracha will light your mouth up with joy.

At the end of the day, a deep bowl of bright veggies + flavorful broth + golden panko crumbs + soft-boiled egg + chewy, tangled noodles is not going to let you down. ♡

FAVORITE PRODUCTS FOR EATING RAMEN

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The section contains affiliate links to products we know and love.

WAYS TO DRESS UP THIS RAMEN

The beauty of this recipe is that it's a (very very) blank canvas. You can add whatever you would like to make it your own and zazz things up!

If you want some direction, here are some options to think about:

- [Soft-boiled egg](#)
- Crunchy panko (see details in the FAQ below)
- Scallions or chives
- Sesame seeds
- Toasted sesame oil
- Corn

- Chili oil
- Nori (dried seaweed)
- Gochujang and kimchi
- Sriracha
- Shredded chicken or thinly sliced beef or pork

HOMEMADE RAMEN: FAQS

How do I make the crunchy panko topping?

To make crunchy golden panko crumbs, heat a few tablespoons of oil in a large skillet over medium heat. Add the panko, stir for one minute or less, or until golden brown. Remove and place on paper towels to drain. You can also toss the panko with a little oil and toast them in the oven to get them golden and crispy.

I don't like mushrooms. Can I leave them out?

Sure! You can swap just about any veggie in its place or leave them out entirely. We'd recommend still cooking with the mushrooms though to give the broth a nice umami flavor and then just remove the mushrooms before serving.

How do I make the soft-boiled egg to go on top?

Good news – this is super easy! Boil water on the stove in a pot. Add your egg straight from the fridge and put the lid on the pot. Boil the egg for 6 minutes. Remove the egg and plunge it into an ice water bath. Peel the shell off, cut the egg in half, and place your beautiful jammy egg on top of your ramen.

All I have is powdered broth. Can I use it?

Sure! Liquid broth levels up this recipe but you can skip the ramen seasoning packet and swap just about any powdered broth in its place. We like [this](#) powdered soup base. (*Affiliate link*)

My local grocery store didn't have dried shitake mushrooms. Where can I find them?

Good news – you can order them online [here](#).

([affiliate link](#))

Have you used toasted sesame oil in this recipe?

Yes, we've used both [toasted sesame oil](#) and [regular](#). ([affiliate links](#))

FAVORITE RAMEN COOKBOOKS

[Ivan Ramen: Love, Obsession, and Recipes from Tokyo's Most Unlikely Noodle Joint](#)

Buy Now →

[Just One Cookbook Essential Japanese Recipes](#)

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The section contains affiliate links to products we know and love.

Source Notes: This recipe is what I make at home when I want to enjoy the grocery store 50 cent packaged ramen, but with a little more freshness and fanciness. True Japanese ramen is a work of art and is worth a) trying, if you have access to it! and b) learning more about it. In the Twin Cities I really enjoy [Tori Ramen](#) (their Bali ramen is my favorite). I also love the [Ivan Ramen](#) cookbook for a really interesting look at the ramen making and eating process (like... slurping is a good thing!). And like I mentioned before, Nami's website [Just One Cookbook](#) is a great resource for authentic Japanese food.

Quick Homemade Ramen



4.6 from 97 reviews

 **TOTAL TIME:** 25 minutes

 **YIELD:** makes 6 heaping 1-cup servings 

 **PIN RECIPE**

Take the usual ramen up a notch with this quick homemade ramen. Fresh veggies and herbs make this extra delicious, healthy, and cozy!

INGREDIENTS

UNITS

US

M

SCALE

1/2x

1x

2x

- ☐ 1 tablespoon **sesame oil**
- ☐ 3 teaspoons grated **ginger**
- ☐ 4 teaspoons grated **garlic**
- ☐ 4 cups **broth** (I used chicken, but vegetable would also work)
- ☐ 4 cups **water**
- ☐ 1 ounce **dried shiitake mushrooms**
- ☐ 2 packages **instant ramen** (noodles only!)
- ☐ 1/2 cup chopped **scallions or chives**
- ☐ 2 cup chopped **kale**
- ☐ 1 cups shredded **carrots**

- ☐ **Sriracha** to taste
- ☐ crunchy golden **panko crumbs** for topping (see FAQs)
- ☒ *Cook Mode* Prevent your screen from going dark

INSTRUCTIONS

VIDEO

On Off

- 1 Heat the sesame oil in a large skillet over medium low heat. Add the garlic and ginger; stir fry for 2 minutes or until soft and fragrant.
- 2 Add the broth and the water. Bring to a simmer; add the mushrooms and simmer for 10 minutes or until the mushrooms have softened and the broth is flavorful.
- 3 Add the instant noodles to the hot liquid and simmer for an additional 5 minutes or until the noodles have softened. Add the scallions and stir to combine.

- 4 Remove from heat, stir in the kale and carrots, and top with crunchy panko crumbs (see notes) and a soft-boiled egg (optional). Season with chili oil, hot sauce, sesame oil, and/or soy sauce and salt to taste.

EQUIPMENT

Small Skillet

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Large Pot

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Tongs

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NOTES

- i** To make **crunchy golden panko crumbs**, heat a few tablespoons of oil in a large skillet over medium heat. Add the panko, stir for one minute or less, or until golden brown. Remove and place on paper towels to drain. You can also toss the panko with a little oil and toast them in the oven to get them golden and crispy.

 **PREP TIME:** 5 minutes  **COOK TIME:** 20 minutes

 **CATEGORY:** Dinner  **METHOD:** Stovetop

 **CUISINE:** Asian-Inspired

NUTRITION FACTS

Serves 6

Calories Per Serving: **197**

% DAILY VALUE

Total 10% Fat 7.7g	0% Cholesterol 0mg	51% Sodium 1177.3mg	Total 10% Carbohydrate 28g
Dietary 9% Fiber 2.6g	Sugars 2.5g	11% Protein 5.4g	23% Vitamin A 208.6µg
10% Vitamin C 9.3mg	Iron 10% 1.9mg	7% Potassium 311.3mg	7% Phosphorus 90.2mg

KEYWORDS: homemade ramen, easy homemade ramen, ramen noodles



DID YOU MAKE THIS RECIPE?

Tag [@pinchofyum](#) on Instagram so we can admire your masterpiece! 🌟

MORE DELICIOUS NOODLE RECIPES TO MAKE ASAP

- [Coconut Curry Ramen](#) (*creamy, golden, and vegan to boot!*)
- [Sesame Noodle Bowls](#) (*fork-twirly noodles that are easy to meal prep*)
- [Back Pocket Stir Fry with Noodles](#) (*a colorful and quick dinner win*)
- [Peanut Noodle Salad](#) (*the best noodle salad to ever be*)

TIME TO SHOW YOU OFF!

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**Shrimp and Avocado Salad
with Miso Dressing**

PREV

**Spicy Peanut Soba Noodle
Salad**

NEXT



NICE TO MEET YOU!

I'm Lindsay and I ♥ FOOD. I used to be a teacher, and now making food and writing about it online is my full-time job. I love talking with people about food, and I'm so glad you're here.

Did you make a recipe? Tag [@pinchofyum](#) on Instagram so we can find you!



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FREE EBOOK, TOO!).**

*Your email address will not be published. Required fields are marked **

POST COMMENT

293 COMMENTS

DMITRY PIVEN

Great recipe and instructions!!! no more dry soups!!!
Thank you, Lindsay!

08/28/24 @ 7:46 PM

REPLY

CEE MAGON

RECIPE RATING



Delish!!! And EASY! What more can one ask for when
craving a fresh bowl of ramen noodles with fresh
ingredients?
Thank you! This recipe is a keeper.

08/04/24 @ 4:25 PM

REPLY

LAURA V

Hi

Your link to toasted sesame oil leads to sambal oelek
And the link for regular sesame oil goes to toasted
sesame oil. I was checking them out because I was
curious about the difference.

Also I'm using your recipe for Vietnamese salad with
rice noodles, sounds wonderful!

07/15/24 @ 4:38 PM

[REPLY](#)

RENETTE LAROCK

RECIPE RATING



Great recipe!

06/25/24 @ 6:39 AM

[REPLY](#)

VISIT US

RECIPE RATING



Such a great recipe, I love ramen & can't wait to try
this one!! Thanks a bunch

06/04/24 @ 10:19 AM

[REPLY](#)

CONCRETE

RECIPE RATING



Thanks a bunch for posting this! The recipe is not that
complicated, yet the dish looks fancy!

04/22/24 @ 2:02 PM

[REPLY](#)

ALICE

I've made this ramen a couple of times, and it's absolutely amazing. I can't see myself making it any other way, tbh.

04/11/24 @ 3:25 AM

[REPLY](#)

EMS

Thank you for taking the time to share your recipe!!! I am sooo excited to try it.

03/21/24 @ 12:35 PM

[REPLY](#)

JAMESHA CHEESE

Great recipe! Thank you 😊

03/13/24 @ 11:19 PM

[REPLY](#)

JEN

Am I the only one wondering in what world a package of ramen serves three? Even with all the veggies how could this serve six people as anything other than an appetizer?

02/20/24 @ 6:45 PM

[REPLY](#)

BARNEY

I love thissss.... you can literally make it with a few things you can find in the back of your pantry...

06/03/24 @ 1:58 AM

[REPLY](#)

JASPER

RECIPE RATING
★★★★★

Portion control! I made this with thinly sliced beefy and it was enough for myself and partner for 2 days! (Dinner x2, lunch x2, then dinner again x2). I loved this recipe!

04/10/24 @ 9:08 PM

REPLY

CONCRETING

RECIPE RATING
★★★★★

Thank you for sharing this recipe! I appreciate the effort you put into creating such thoughtful content.

02/01/24 @ 10:15 AM

REPLY

JAKE

Grateful for your recipe! [Feel free to drop by our site](#) and discover more.

01/11/24 @ 11:45 AM

REPLY

SUE

RECIPE RATING
★★★★★

I made this ramen and loved it!! When I was making I did make a few changes and additions as they were items I had on hand. I could not find the dried mushrooms so I sauteed white and crimini mushrooms with the garlic and ginger. Instead of kale I used baby bok choy. I also added crispy pork belly for extra umami. It was awesome! Thanks for posting this recipe.

01/05/24 @ 4:46 PM

REPLY

ONR

ONR, the all-in-one Property management software, simplifies community management, keeps residents happy, and management teams successful. [aim property management software](#)

12/27/23 @ 12:15 PM

REPLY

RENEE

RECIPE RATING



My local grocery abruptly stopped carrying dried mushrooms, so I sautéed some chopped fresh shiitakes with the garlic and ginger, and used ramen broth instead of chicken for the umami flavor. Topped with panko, jammy eggs and chili crisp for a winner!

12/13/23 @ 9:48 PM

REPLY

HEAVEN

RECIPE RATING



The best ever!!! its a must try

12/04/23 @ 8:53 PM

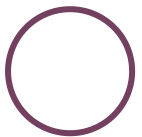
REPLY

STEPHANIE CARROLL

lets say, hypothetically, that someone loves ramen but does not love mushrooms. any ideas??

11/29/23 @ 7:13 AM

REPLY



JENNA AREND

Just omit them!

11/30/23 @ 12:47 PM

REPLY

FENCE PAINTING TOWNSVILLE

RECIPE RATING



Thanks a bunch for posting this! Your recipes are always worth to try! Ramen is one of my faves, I'll definitely try it!

11/10/23 @ 3:10 AM

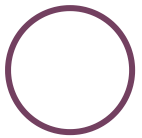
[REPLY](#)

CAT

Hi Lindsay,
I know the kale will wilt, but the carrots stay crunchy?

10/02/23 @ 8:14 AM

[REPLY](#)



JENNA AREND

They'll also soften since they're shredded!

10/02/23 @ 1:42 PM

[REPLY](#)

ABBY

Hi! Is there a way to make this ahead of time? I want to bring this to my brother and his wife who just had a baby but they live 2 hours away. Don't want to have to cook in full at their house so I was wondering if you had any tips on making it ahead of time?

09/03/23 @ 11:00 AM

[REPLY](#)

LAURA MCALLISTER

RECIPE RATING



For some reason I was craving real ramen but had never made it before. This did not disappoint. There are variations and options to make it more spicy if you like that. I did 4.5 cups water, 1 32 oz chix broth, 4 cloves garlic, 4 tsp garlic powder, 3 tsp ginger powder, 4 packs ramen (I like to eat, this is not a game), 2 of the chix flavor packets (idc more free flavor), 2 packs Bella mushrooms (not a fan of shiitake), those carrot sticks from the store, kale, sliced premade hard boiled

eggs from store, crispy breadcrumbs made in sesame oil. Holy moly was it fragrant and flavorful. Will definitely make again.

08/22/23 @ 5:55 PM

REPLY

TYLER

Hi, I think it's a little misleading to call this quick. It took me 45 minutes to chop and grate everything. Also no idea how much panko breadcrumbs to use. Can you give a hint?

07/31/23 @ 7:40 PM

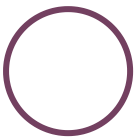
REPLY

MARK M.

Clearly you need to up your prep game. 😊

10/04/23 @ 8:27 AM

REPLY



EMAN @ PINCH OF YUM

We'd suggest 1/4 cup to 1/2 cup.

08/02/23 @ 8:53 AM

REPLY

PEPI

Reading this recipe is too much work with all the Pop ups changing and jumping you from place to place. Too bad I typically really enjoy your recipes. Thought you should know what the user experience is like in case I am not the only one.

07/27/23 @ 5:35 PM

REPLY

ANDY BOYLE

I agree,time to end all advertising on websites,when I get sites with ads all over the place,I never return. Who responds to these ads anyways?

02/15/24 @ 2:20 PM

REPLY

JUST THE RECIPE

Try justtherecipe dot com. You paste in the recipe URL (like this one), and it cuts out the

ads and fluffs and just gives you the recipe.

04/11/24 @ 5:19 PM

REPLY

KARL

Thats it, no need to add miso paste or anything else. I guess the flavour comes from the mushrooms as well

04/25/23 @ 9:44 AM

REPLY

JISA WILKINS

RECIPE RATING



Nice recipe. Thanks for sharing it.

04/20/23 @ 4:45 AM

REPLY

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