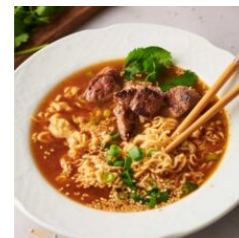


The BEST Spicy Korean Ramen Recipe Made In Under 20 Minutes



5 from 1 reviews

This spicy Korean ramen recipe turns instant ramen noodles into deeply rich and flavorful ramen that's layered with complex flavor. The combination of seared beef with a spicy kimchi sauce and perfectly cooked ramen noodles makes for savory and spicy ramen that the whole family is sure to love. You'll be amazed by what 8 simple ingredients and 20 minutes can do!



- **Author:** Joe Duff
- **Prep Time:** 5 minutes
- **Cook Time:** 10 minutes
- **Total Time:** 15 minutes
- **Yield:** 2 servings
- **Category:** Dinner
- **Method:** Stovetop
- **Cuisine:** Ramen

Ingredients

SCALE

2 Beef Steaks, cubed

Salt and Pepper

2 tsp. [Sesame Oil](#)

3 tbsp. [Kimchee Base](#) or [Gochujang Sauce](#)

2 tbsp. [Soy Sauce](#)

¼ cup Scallions, chopped

1 1/2 Cups Water

1 Package Instant Ramen noodles

Black sesame seeds

Instructions

1. Season the steak with salt and pepper.
2. In a non-stick skillet, add the sesame oil to it and sear the steak for a few minutes until golden brown on both sides. Then, when fully seared, set aside.
3. In the same skillet, add the kimchi base - or gochujang sauce - soy sauce, half of the scallions, and water, and bring to a boil.
4. Once the sauce is boiling add the dried noodles and cook for a couple of minutes - until the noodles are soft.
5. Transfer to two bowls and add the rest of the scallions, cooked steak, and sesame seeds.

Nutrition

Serving Size: 1 serving **Calories:** 312 **Fat:** 10 **Carbohydrates:** 27 **Protein:** 27

Find it online: <https://imhungryforthat.com/korean-ramen-recipe/>