

Blackstone Tiktok Ramen



5 from 100 votes

Blackstone Tiktok Ramen is made with instant noodles and simple seasoning. Tossed on the griddle for an amazing and flavorful dish.

Prep Time 10 mins	Cook Time 10 mins	Total Time 20 mins
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Course: Main Course Cuisine: Chinese Keyword: Blackstone Tiktok Ramen Servings: 6
Calories: 570kcal Author: Grill on a Dime

Ingredients

- 6 pkg Instant Ramen Noodle
- 6 Tablespoon Butter
- 6 teaspoon Minced Garlic
- 3 teaspoon Red Pepper Flakes
- 6 teaspoon Brown Sugar
- 6 Tablespoon Soy Sauce
- 6 Egg slightly beaten
- 6 teaspoon Everything Bagel Seasoning

Instructions

1. Cook the ramen noodles based on the package instructions (discard the seasoning packet) and drain the noodles.
2. Preheat the Blackstone Grill over medium high heat (approximately 400 degrees F).
3. Melt the butter in on this skillet. Stir in the minced garlic and red pepper flakes. Cook for 1 minute until the garlic is aromatic. Then stir in the brown sugar and soy sauce.
4. Add the noodles to the grill and toss to coat the noodles in the sauce mixture. Then push the noodles to one side of the grill
5. Turn the heat up to high (450 degrees F) and add in the beaten egg to the other side of the grill. Scramble the egg until set. Then toss the scramble egg with the noodles.
6. Remove from the heat, serve warm topped with everything bagel seasoning and enjoy!

Notes

This recipe is spicy, so reduce the amount of red pepper flakes in the recipe if you are sensitive to spicy foods.

This is best served fresh, but you can refrigerate the leftovers in an airtight container for up to 3-4 days.

Nutrition

Calories: 570kcal | Carbohydrates: 61g | Protein: 17g | Fat: 29g | Saturated Fat: 15g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 10g | Trans Fat: 1g | Cholesterol: 194mg | Sodium: 3168mg |

Potassium: 299mg | Fiber: 3g | Sugar: 6g | Vitamin A: 895IU | Vitamin C: 2mg | Calcium: 72mg | Iron: 5mg