

# Quick Ramen Noodle Stir Fry

#cooking/recipe

#2019/November

#cooking/30 Minutes or Less#

#cooking/dinner

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Quick Ramen Noodle Stir Fry - Damn Delicious

## Ingredients

2 (3.5-ounce) packages instant ramen noodles, flavor packets discarded  
1/3 cup beef stock  
1/4 cup oyster sauce  
1 tablespoon rice wine vinegar  
1 teaspoon Sriracha, or more, to taste  
1 tablespoon toasted sesame oil  
1 pound lean ground beef  
1 cup diced sweet onion  
3 cloves garlic, minced  
1 tablespoon freshly grated ginger  
2 green onions, thinly sliced  
1/2 teaspoon toasted sesame seeds

## Process

In a large pot of boiling water, cook ramen noodles until tender, about 3-4 minutes; rinse with cold water and drain well.

In a medium bowl, whisk together beef stock, oyster sauce, rice wine vinegar and Sriracha.

Heat sesame oil in a large skillet over medium heat. Add ground beef and onion and cook until beef has browned, about 3-5 minutes, making sure to crumble the beef as it cooks; drain excess fat.

Stir in garlic and ginger until fragrant, about 1 minute.

Stir in beef stock mixture, scraping any browned bits from the bottom of the skillet.

Stir in ramen noodles until heated through and evenly coated in sauce, about 1-2 minutes.

Serve immediately, garnished with green onions and sesame seeds, if desired.

## **Nutrition**

**Servings: 4**

Calories:

Fat:

Carbs:

Protein: