

How to Make a Colossal Bacon Ramen Carbonara in Just 15 Minutes

took a detour through your favorite late-night



TIME
20 min

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INGREDIENTS

6 strips bacon, chopped
2 packs ramen noodles, cooked and drained (discard seasoning packets)

2 large eggs

1 cup grated Parmesan cheese

2 tbsp olive oil

Salt and pepper, to taste

? Ingredient Notes & Add-Ins:

Creamier texture: Add a splash of pasta water or heavy cream before tossing the noodles.

Add garlic: A quick sauté with olive oil gives it extra depth.

Make it spicy: Toss in chili flakes or sriracha for a fiery twist.

Upgrade your noodles: Try udon or soba for a different texture, or go gluten-free with rice noodles.

??? Instructions:

Cook the noodles: Boil ramen according to package instructions (without seasoning). Drain and set aside.

Cook the bacon: In a large skillet, sauté chopped bacon until crisp. Remove and set aside on paper towels.

Prep the sauce: In a bowl, whisk together eggs, Parmesan, olive oil, salt, and pepper.

Combine: While the noodles are still warm, toss with the egg-Parmesan mixture. The heat from the

noodles will cook the eggs gently, creating a creamy sauce.

Add bacon: Fold in crispy bacon pieces, top with more cheese, and serve immediately.

? Tips for Carbonara Success:

Work fast: The noodles need to be hot when mixed with the egg mixture to create a proper sauce.

Avoid scrambling: Don't return noodles to direct heat after adding eggs or you'll get scrambled eggs instead of creamy goodness.

Cheese quality matters: Use fresh grated Parmesan-not the green can-for best melt and flavor.

? Serving Suggestions & Pairings:

A fresh arugula or Caesar salad

Iced green tea or sparkling water with lemon

Something sweet like Copycat Neiman Marcus Cookies for balance

This Instant Pot Lasagna for another cozy carb hit

These Sheet Pan Quesadillas for handheld, cheesy goodness

Crockpot Nacho Dip to round out your cheat-day feast

This 3-Ingredient Egg Wrap for a lighter breakfast-for-dinner side

? Storage & Leftover Tips:

Fridge: Store leftovers in an airtight container for up to 2 days.

Reheat gently: Warm on low heat in a skillet with a splash of milk or water to restore creaminess.

Avoid microwaving-it may scramble the egg sauce.

? More Recipes You'll Love:

This Instant Pot Lasagna

These Sheet Pan Quesadillas

DIRECTIONS

1. Cook the noodles: Boil ramen according to package instructions (without seasoning). Drain and set aside.
2. Cook the bacon: In a large skillet, sauté chopped bacon until crisp. Remove and set aside on paper towels.
3. Prep the sauce: In a bowl, whisk together eggs, Parmesan, olive oil, salt, and pepper.
4. Combine: While the noodles are still warm, toss with the egg-Parmesan mixture. The heat from the noodles will cook the eggs gently, creating a creamy sauce.
5. Add bacon: Fold in crispy bacon pieces, top with more cheese, and serve immediately.
6. ? Tips for Carbonara Success: Work fast: The noodles need to be hot when mixed with the egg mixture to create a proper sauce.
7. Avoid scrambling: Don't return noodles to direct heat after adding eggs or you'll get scrambled eggs instead of creamy goodness.
8. Cheese quality matters: Use fresh grated Parmesan-not the green can-for best melt and flavor.
9. ? Serving Suggestions & Pairings: This ramen carbonara is rich, salty, and satisfying. Pair it with:
10. A fresh arugula or : Caesar salad
11. Iced green tea or sparkling water with lemon
12. Something sweet like : Copycat Neiman Marcus Cookies for balance
13. Hosting or feeding more mouths? Build a table of fast comfort food with:
14. This : Instant Pot Lasagna for another cozy carb hit

15. These : Sheet Pan Quesadillas for handheld, cheesy goodness
16. Crockpot : Nacho Dip to round out your cheat-day feast
17. This 3-: Ingredient Egg Wrap for a lighter breakfast-for-dinner side
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20. ? More Recipes You'll Love: Craving more mashups and crave-worthy creations? Check these out:
21. This : Instant Pot Lasagna
22. These : Sheet Pan Quesadillas
23. Copycat : Neiman Marcus Cookies
24. Final Thoughts: This Colossal Bacon-Stuffed Ramen Carbonara is bold, messy, deeply satisfying-and surprisingly simple. It takes the humblest ingredients and transforms them into something indulgent and restaurant-worthy, all in under 20 minutes.
25. If you try this beast of a bowl, snap a pic and tag @chefmaniac! We want to see your ultimate ramen-carbonara moment.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-a-colossal-bacon-ramen-carbonara-in-just-15-minutes/>