

How to Make the Best Bacon Birria Ramen Bowl Ever

, and everyone's favorite college-corner staple-



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

6 strips bacon, chopped

1 lb birria beef, shredded (leftovers or store-bought)

2 packs ramen noodles, cooked and drained

2 tbsp birria sauce (consommØ from your birria beef or use store-bought)

2 tbsp soy sauce

Salt and pepper, to taste

? Ingredient Notes & Swaps:

Birria beef: Use leftovers or grab pre-made birria from your favorite taquería or grocer.

Make it spicy: Add chili oil, gochujang, or crushed red pepper flakes.

No ramen? Try udon noodles, soba, or even spaghetti.

Go extra: Top with a fried egg or melted cheese for a ramen birria melt-up.

??? Instructions:

Cook the noodles: Boil ramen according to package directions. Drain and set aside.

Crisp the bacon: In a large skillet, cook chopped bacon over medium heat until golden and crispy. Remove with a slotted spoon and drain on paper towels.

Add the beef: In the same skillet with some bacon fat, add shredded birria beef and sautØ for 1-2 minutes.

Sauce it up: Stir in birria sauce and soy sauce.

Toss in the cooked ramen and mix until fully coated. Season with salt and pepper to taste.

Finish strong: Sprinkle crispy bacon over the top, garnish with optional toppings, and serve immediately with a drizzle of extra birria sauce.

? Pro Tips for Supreme Flavor:

Use consommØ wisely: It brings the depth-don't skip it!

Sear the beef: Let it get a little crispy in the pan before adding the sauce.

Don't overcook noodles: Keep them al dente so they hold texture in the sauce.

? Serving Suggestions & Pairings:

Dorito Casserole for crunchy, spicy goodness

Sheet Pan Quesadillas for cheesy, dippable fun

Crockpot Nacho Dip to start with a melty bang

Instant Pot Lasagna if you're feeling indulgent

Cheesy Hot Dip for a cheesy appetizer pairing

? Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: SautØ in a skillet with a splash of water or consommØ to loosen.

Freezer: Freeze birria beef separately for up to 3 months-reheat and combine with fresh noodles when ready.

? More Recipes You'll Love:

Dorito Casserole

Sheet Pan Quesadillas

Crockpot Nacho Dip

DIRECTIONS

1. Cook the noodles: Boil ramen according to package directions. Drain and set aside.
2. Crisp the bacon: In a large skillet, cook chopped bacon over medium heat until golden and crispy. Remove with a slotted spoon and drain on paper towels.
3. Add the beef: In the same skillet with some bacon fat, add shredded birria beef and sautØ for 1-2 minutes.
4. Sauce it up: Stir in birria sauce and soy sauce. Toss in the cooked ramen and mix until fully coated. Season with salt and pepper to taste.
5. Finish strong: Sprinkle crispy bacon over the top, garnish with optional toppings, and serve immediately with a drizzle of extra birria sauce.
6. ? Pro Tips for Supreme Flavor: Use consommØ wisely: It brings the depth-don't skip it!
7. Sear the beef: Let it get a little crispy in the pan before adding the sauce.
8. Don't overcook noodles: Keep them al dente so they hold texture in the sauce.
9. ? Serving Suggestions & Pairings: This bold, savory dish stands strong on its own, but if you want to go full flavor-fusion, pair it with:
10. Dorito : Casserole for crunchy, spicy goodness
11. Sheet : Pan Quesadillas for cheesy, dippable fun
12. Crockpot : Nacho Dip to start with a melty bang
13. Instant : Pot Lasagna if you're feeling indulgent
14. Cheesy : Hot Dip for a cheesy appetizer pairing
15. ? Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.

16. Reheat: Sauté in a skillet with a splash of water or consommé to loosen.
17. Freezer: Freeze birria beef separately for up to 3 months-reheat and combine with fresh noodles when ready.
18. ? More Recipes You'll Love: Love fusion, cheese, and bold eats? You'll want to check out:
19. Dorito : Casserole
20. Sheet : Pan Quesadillas
21. Crockpot : Nacho Dip
22. Final Thoughts: This Bacon Birria Ramen Supreme is rich, comforting, and packed with layered flavor. It's the kind of dish that makes you feel like you just pulled off something seriously impressive-with nothing but a skillet, a pack of noodles, and leftover birria.
23. Made it? Snap a pic and tag @chefmaniac-we'd love to see your supreme ramen stack!

SWAPS & NOTES

& Swaps Birria beef: Use leftovers or grab pre-made birria from your favorite taquería or grocer.

Make it spicy: Add chili oil, gochujang, or crushed red pepper flakes.

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

Original recipe: <https://chefmaniac.com/how-to-make-the-best-bacon-birria-ramen-bowl-ever/>

Try udon noodles, soba, or even spaghetti.

Go extra: Top with a fried egg or melted cheese for a ramen birria melt-up. ??? Instructions Cook the noodles: Boil ramen according to package directions.