

Bacon Ramen Carbonara: The 15-Minute “Inferno” Noodle Hack You Need to Try

The beauty of this recipe is its short, accessible ingredient list.



TIME
20 min

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INGREDIENTS

6 strips Bacon, chopped: This provides the salty, crispy foundation of the dish.

2 packs Ramen Noodles: Any brand will do. You'll be discarding the seasoning packet.

2 Eggs: This is the key to creating the rich, creamy sauce.

$\frac{1}{2}$ cup Grated Parmesan Cheese: Use freshly grated for the best results!

1 tbsp Olive Oil: Helps to get the bacon started.

Salt and Pepper to taste: Especially lots of freshly cracked black pepper.

Swaps, Notes, and the "Inferno" Kick:

Bacon: I love a good thick-cut bacon for a meatier bite. For a more traditional Italian flavor, you can substitute classic pancetta or even guanciale.

Ramen: Any instant ramen noodles work. Just discard the seasoning packet (or save it to season popcorn or roasted potatoes!).

Parmesan: Please, I beg you, use freshly grated Parmesan cheese. The pre-shredded kind in a bag is often coated with anti-caking agents and will not melt smoothly into a creamy sauce. A block of Parmesan and a grater is your best friend here.

The "Inferno" Element: The base recipe isn't spicy, so here's how to add the heat! Choose your favorite path to flavor town: Red Pepper Flakes: Add $\frac{1}{2}$ to 1

teaspoon of red pepper flakes to the skillet along with the bacon fat after the bacon is cooked.

Chili Oil/Crisp: Whisk 1-2 teaspoons of your favorite chili oil or chili crisp directly into the egg and cheese mixture.

Sriracha/Gochujang: A swirl of sriracha or a teaspoon of gochujang paste will also mix beautifully into the egg mixture for a smooth, consistent heat.

Step-by-Step Instructions:

Tips for Success:

Mise en Place: Have all your ingredients ready to go before you start. Whisk your eggs, grate your cheese, and have your tools ready. This recipe moves fast.

Save That Water! The starchy, salty noodle water is the key to a silky sauce. It helps the fat and eggs emulsify. Don't forget to reserve it!

HEAT OFF! I cannot say this enough. If you pour the egg mixture into a skillet that is still on the burner, you will get scrambled eggs with noodles. The residual heat of the pan and the hot noodles is all you need.

Work Fast: Once you combine the elements, speed is your friend. Vigorous tossing is what builds that creamy, beautiful sauce.

More Comfort Food Recipes You'll Love:

For a traditional pasta night, you can never go wrong with a [Classic Spaghetti Recipe with Homemade Sauce](#).

For a true crowd-pleaser, try these [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).

When you need a Southern hug in a bowl, make [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#).

For the ultimate party snack, look no further than [These Totchos Are My Favorite Party Food Hack: Tater Tot Nachos for the Win!](#)

And for a weeknight dinner shortcut that's pure fun, try [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).

Final Thoughts:

DIRECTIONS

1. The key to carbonara is technique and timing. Read the steps first, get everything ready, and you'll nail it.
2. **Step 1: Prep and Cook the Noodles** Bring a pot of water to a boil. Crack your eggs into a medium bowl and whisk them with the grated Parmesan cheese and a generous amount of freshly cracked black pepper. This is also where you would whisk in your chili oil or sriracha if using. Cook the ramen noodles according to the package instructions (usually 2-3 minutes). Just before draining, reserve about a cup of the starchy noodle water. This water is liquid gold!
3. **Step 2: Cook the Bacon** While the noodles are cooking, heat the olive oil in a large skillet over medium heat. Add the chopped bacon and cook until it's brown and crispy. If you're using red pepper flakes, add them now and let them sizzle for 30 seconds until fragrant. Turn off the heat.
4. **Step 3: Create the Sauce (The Important Part!)** This is the magic step. Drain your hot noodles and immediately add them to the skillet with the cooked bacon and rendered fat. It is crucial that the skillet is OFF THE HEAT. Now, working quickly, pour the egg and cheese mixture over the hot noodles.
5. **Step 4: Toss Vigorously** Immediately begin tossing the noodles vigorously with tongs. Add a splash (about ... cup) of the hot, reserved noodle water. Continue to toss, toss, toss! The heat from the noodles and the starchy water will cook the egg and melt the cheese, emulsifying everything into a glossy, creamy sauce that coats every noodle. If it seems too thick, add

another splash of noodle water until it reaches your desired consistency.

6. Step 5: Serve Immediately Serve the ramen carbonara right away, garnished with extra Parmesan cheese and another heavy-handed crack of black pepper.
7. Tips for Success: Mise en Place: Have all your ingredients ready to go before you start. Whisk your eggs, grate your cheese, and have your tools ready. This recipe moves fast.
8. Save : That Water! The starchy, salty noodle water is the key to a silky sauce. It helps the fat and eggs emulsify. Don't forget to reserve it!
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10. Work : Fast: Once you combine the elements, speed is your friend. Vigorous tossing is what builds that creamy, beautiful sauce.
11. More Comfort Food Recipes You'll Love: If you're a fan of quick, satisfying meals that deliver big on comfort, you're in the right place. Here are a few more of my go-to recipes for when a craving strikes.
12. For a traditional pasta night, you can never go wrong with a Classic Spaghetti Recipe with Homemade Sauce.
13. For a true crowd-pleaser, try these : Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
14. When you need a : Southern hug in a bowl, make This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort.
15. For the ultimate party snack, look no further than These Totchos Are My Favorite Party Food Hack: Tater Tot Nachos for the Win!.
16. And for a weeknight dinner shortcut that's pure fun, try This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut.
17. Final Thoughts: This Bacon Ramen Carbonara Inferno is more than just a recipe; it's a life skill. It's the ability to create something deeply satisfying and delicious out of a few simple ingredients in minutes. It's the perfect dish to master for yourself on a quiet night in or to whip up for a lucky friend. Give it a try, play with the spice level, and embrace the glorious, creamy, bacon-y goodness.
18. Let me know what you think in the comments below!

SWAPS & NOTES

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Ramen: Any instant ramen noodles work.

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TIPS FOR SUCCESS

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The starchy, salty noodle water is the key to a silky sauce.

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

Original recipe: <https://chefmaniac.com/bacon-ramen-carbonara-the-15-minute-inferno-noodle-hack-you-need-to-try/>