

Beef Miso Ramen: Umami-Rich, Tender Steak & Savory Broth Recipe

Beef Miso Ramen: Umami-Rich, Tender Steak, and Savory Broth in Every Slurp!



TIME
40 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 6 oz ramen noodles (dried or fresh, without seasoning packets)
- 8 oz flank steak or sirloin, thinly sliced against the grain
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce (for steak marinade)
- 1 tablespoon mirin (Japanese sweet rice wine)
- 1 teaspoon freshly grated ginger (for steak marinade)
- 2 garlic cloves, minced (for broth)
- 3 tablespoons white miso paste (Shiro miso)
- 4 cups low-sodium beef broth
- 1 cup water
- 1 tablespoon soy sauce (extra, for broth)
- 1 teaspoon chili oil or togarashi (optional, for heat)
- 2 soft-boiled eggs, halved
- 1 cup baby spinach
- 1/2 cup corn kernels (fresh or frozen)
- 2 green onions, thinly sliced
- Toasted sesame seeds and nori strips, for garnish

Swaps and Notes:

Flank Steak: Thinly slicing against the grain is crucial for tender steak. Sirloin or even very thinly sliced ribeye would also work.

Ramen Noodles: Use good quality dried or fresh ramen noodles. Discard any seasoning packets that

come with dried noodles, as you're making a fresh broth.

Mirin: Essential for authentic flavor. If you don't have mirin, a pinch of sugar can be added, but the flavor won't be quite the same.

White Miso Paste: Also known as Shiro miso, this is a milder, sweeter miso that's perfect for a balanced broth. Red miso would be too strong here.

Beef Broth: Low-sodium beef broth gives you more control over the overall saltiness.

Chili Oil/Togarashi: Optional, but highly recommended if you enjoy a spicy kick. Togarashi is a Japanese spice blend.

Soft-Boiled Eggs: A classic ramen topping! Cook them to your preferred runny yolk consistency.

Veggies: Baby spinach and corn add freshness and sweetness. You can add other quick-cooking veggies like thinly sliced mushrooms or bok choy.

Garnishes: Sesame seeds and nori strips add essential texture and flavor.

Directions:

Marinate Beef: In a medium bowl, combine the thinly sliced flank steak, 1 tablespoon soy sauce, mirin, and 1 teaspoon freshly grated ginger. Toss to coat evenly. Let the beef marinate for at least 15-20 minutes at room temperature.

Start Broth (Garlic & Miso): In a large pot or Dutch oven, heat the sesame oil over medium heat. Add the minced garlic and cook for 30 seconds until fragrant. Be careful not to burn it. Stir in the white miso paste and cook for 1 minute, stirring frequently, to toast the miso slightly and deepen its flavor.

Simmer Broth: Pour in the low-sodium beef broth, 1 cup water, and the extra 1 tablespoon soy sauce. Whisk everything together until the miso is fully dissolved and the broth is smooth. Bring the mixture to a gentle simmer over medium heat.

Cook Ramen Noodles: Meanwhile, while the broth simmers, cook the ramen noodles according to package instructions in a separate pot of boiling water. They typically cook very quickly. Drain the cooked noodles well and set them aside.

Sear Beef: In a separate small skillet (or cast iron pan) over high heat, sear the marinated beef slices for 1-2 minutes until beautifully browned. Do not overcrowd the pan; cook in batches if necessary. The beef cooks very quickly due to being thinly sliced. Set the seared beef aside.

Add Veggies to Broth: Add the baby spinach and corn kernels to the simmering miso broth. Let them simmer for another 2 minutes until the spinach is wilted and the corn is tender.

Assemble Ramen Bowls: To serve, divide the cooked and drained ramen noodles evenly between two large

ramen bowls. Ladle the hot, umami-rich miso broth over the noodles.

DIRECTIONS

1. **Making :** Beef Miso Ramen involves a few components, but they come together quickly for a satisfying bowl!
2. **Marinate :** Beef: In a medium bowl, combine the thinly sliced flank steak, 1 tablespoon soy sauce, mirin, and 1 teaspoon freshly grated ginger. Toss to coat evenly. Let the beef marinate for at least 15-20 minutes at room temperature.
3. **Start :** Broth (Garlic & Miso): In a large pot or Dutch oven, heat the sesame oil over medium heat. Add the minced garlic and cook for 30 seconds until fragrant. Be careful not to burn it. Stir in the white miso paste and cook for 1 minute, stirring frequently, to toast the miso slightly and deepen its flavor.
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5. **Cook :** Ramen Noodles: Meanwhile, while the broth simmers, cook the ramen noodles according to package instructions in a separate pot of boiling water. They typically cook very quickly. Drain the cooked noodles well and set them aside.
6. **Sear :** Beef: In a separate small skillet (or cast iron pan) over high heat, sear the marinated beef slices for 1-2 minutes until beautifully browned. Do not overcrowd the pan; cook in batches if necessary. The beef cooks very quickly due to being thinly sliced. Set the seared beef aside.
7. **Add :** Veggies to Broth: Add the baby spinach and corn kernels to the simmering miso broth. Let them simmer for another 2 minutes until the spinach is wilted and

the corn is tender.

8. **Assemble : Ramen Bowls:** To serve, divide the cooked and drained ramen noodles evenly between two large ramen bowls. Ladle the hot, umami-rich miso broth over the noodles.
9. **Top & : Garnish:** Top each bowl generously with the seared beef, soft-boiled eggs (halved), thinly sliced green onions, toasted sesame seeds, and nori strips. Drizzle with chili oil or sprinkle with togarashi if using, for a spicy kick. Serve hot and enjoy slurping!
10. **Tips for Success: Thinly Slice Beef:** This is crucial for tender beef that cooks quickly. Partially freezing the steak for 20-30 minutes helps.
11. **Toast : Miso:** Cooking the miso paste for a minute before adding liquids deepens its flavor.
12. **Don't : Overcook Noodles:** Cook ramen noodles just to al dente, as they will soften further in the hot broth.
13. **Hot : Skillet for Beef:** Sear the beef over high heat for a good crust and to keep it tender. Don't overcrowd the pan.
14. **Soft-: Boiled Eggs:** Practice makes perfect! Aim for a jammy yolk, which is classic for ramen.
15. **Garnish is : Essential:** The garnishes aren't just for looks; they add texture, freshness, and aroma that complete the ramen experience.
16. **Serving Suggestions and Pairings:** Beef Miso Ramen is a complete and incredibly satisfying meal on its own. It's perfect for a cozy weeknight dinner, a comforting lunch, or a special meal for two. A simple side of edamame (perhaps my Vegan Sweet Chili Edamame) or some light pickled vegetables (like my Pickled Watermelon) would be excellent complements. For other Asian-inspired dishes or hearty comfort food, consider my Chinese Pepper Steak or Chinese Meat Pies.
17. **Storage and Leftover Tips:** Beef Miso Ramen is best enjoyed immediately upon assembly. The noodles can get soggy if left in the broth for too long. If you anticipate leftovers, store the broth, cooked noodles, seared beef, and toppings in separate airtight containers in the refrigerator for up to 2 days. To reheat, gently warm the broth, noodles, and beef separately, then combine and top fresh.
18. **More Recipes You Will Love:** If you loved the umami richness and comforting nature of this ramen, here are a few more fantastic savory recipes that I think you'll absolutely love:
19. For another deeply flavorful beef dish, check out my Slow Cooker Beef Brisket with BBQ Sauce.
20. If you're a fan of hearty casseroles, my : Cheesy Ground Beef Rice Casserole is a great comfort food option.
21. For a versatile seasoning that makes any beef dish shine, try my Best Burger Seasoning.
22. And for another unique sauce to pair with beef, my Amazing Red Chimichurri Sauce is a must-try.
23. For a satisfying skillet meal, my : This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor is a fantastic choice.

24. Final Thoughts: This Beef Miso Ramen is a truly delicious and deeply satisfying bowl of comfort. It brings the rich, complex flavors of authentic ramen right into your kitchen with approachable steps, perfect for a cozy dinner. Give it a slurp, and enjoy this umami-rich delight!
25. What's your favorite ingredient to add to a bowl of ramen? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/beef-miso-ramen-umami-rich-tender-steak-savory-broth-recipe/>