

The Best Sheet Pan Crispy Ramen: A 20-Minute Weeknight Revolution

is a game-changer that transforms humble pantry staples into a high-end, textural masterpiece.



OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

The Sauce: 3 Tbsp soy sauce, 3 Tbsp toasted sesame oil, 2 Tbsp oyster sauce, 1 Tbsp maple syrup, 1 Tbsp sriracha, and 2 tsp chicken bouillon.

The Protein: 1 lb chicken thighs or breasts, sliced into 1/2-inch pieces.

Aromatics: 2 garlic cloves and 1 Tbsp freshly grated ginger.

The Greens: 1 bunch scallions (1-inch pieces), 1 lb broccoli florets, and 8 oz snow peas.

The Base: 4 (3-oz) packages of ramen noodles (toss those seasoning packets!).

Pantry Essentials: Vegetable oil, kosher salt, and black pepper.

Garnish: Toasted sesame seeds.

DIRECTIONS

- 1.** Whisk the Glaze: Arrange your oven rack in the upper third position and heat the broiler. In a small bowl, whisk together the soy sauce, sesame oil, oyster sauce, syrup, sriracha, and chicken bouillon. This concentrated sauce provides all the seasoning for both the meat and the noodles.
- 2.** Marinate the Chicken: In a medium bowl, toss your sliced chicken with the garlic, ginger, and 2 tablespoons of the sauce mixture. Let it sit for a few minutes while you prep the veggies; this ensures the aromatics really penetrate the meat.
- 3.** Prep the Sheet Pan: On a large rimmed sheet pan, toss the scallions, broccoli, and snow peas with vegetable oil, salt, and pepper. Spread them out and arrange the chicken pieces over the top.
- 4.** The First Broil: Place the pan under the broiler for 3-5 minutes. You want to see the chicken beginning to brown and the vegetables picking up a little bit of char.
- 5.** Prep the Ramen: While the chicken is broiling, bring a pot of salted water to a boil. Cook the ramen noodles according to the package (usually just 2-3 minutes). Drain them and rinse immediately with cold water. This stops the cooking process and prevents them from becoming a gummy block.
- 6.** The Crispy Finish: Add the drained noodles and the remaining sauce to the sheet pan. Use tongs to toss everything together so the noodles are coated in the chicken juices and glaze. Spread everything back into an even layer. Broil for 5-7 minutes, watching closely. For maximum crunch, toss the noodles halfway through and spread them out again.

7. Garnish and Serve: Top the pan with a generous sprinkle of toasted sesame seeds and an extra drizzle of sriracha if you like it spicy. Serve immediately while the noodles are at peak crispiness.

SWAPS & NOTES

The Noodles: Any instant ramen works, but if you can find the high-quality air-dried versions, they hold their texture even better under the broiler.

Vegetable Variations: Don't have snow peas?

Sliced bell peppers or shredded carrots make excellent substitutes.

Just ensure they are cut small enough to cook quickly.

TIPS FOR SUCCESS

Rinse Your Noodles: Do not skip the cold water rinse!

It removes excess starch, which is the secret to getting individual crispy strands rather than a soggy mess.

Watch the Broiler: Broilers vary wildly in intensity.

Stay by the oven and check every 60 seconds during the final stage to prevent the noodles from burning.

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

Original recipe: <https://chefmaniac.com/the-best-sheet-pan-crispy-ramen-a-20-minute-weeknight-revolution/>