

Teriyaki Ground Beef Ramen: A Fast and Flavorful Weeknight Noodle Dinner

1 box STEAK-EZE 100% Beef Steaks



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 box STEAK-EZE 100% Beef Steaks
- 2 packages Maruchan Chicken Flavor ramen noodles
- 1 bag shredded coleslaw mix
- 1/4 cup soy sauce
- 1/4 cup teriyaki sauce
- 1 tablespoon soy seasoning
- 1 tablespoon white sesame seeds
- 2 tablespoons vegetable oil

DIRECTIONS

1. Bring a pot of water to a boil and cook the ramen noodles according to package directions.
2. Drain the noodles and discard the seasoning packets. Set the noodles aside.
3. Heat the vegetable oil in a large skillet over medium-high heat.
4. Add the beef and cook until browned, breaking it up as it cooks. Drain any excess grease if needed.
5. Add the shredded coleslaw mix to the skillet and cook until softened, about 3 to 4 minutes.
6. Stir in the cooked ramen noodles.
7. Pour in the soy sauce, teriyaki sauce, and soy seasoning. Toss everything together until evenly coated and heated through.
8. Sprinkle with white sesame seeds and serve warm.
9. The entire dish comes together quickly, so it helps to have your sauce ingredients measured and ready before you start cooking.

SWAPS & NOTES

This recipe is wonderfully simple, and there are several easy ways to tweak it to fit what you have on hand.

Beef: If you do not have STEAK-EZE, regular ground beef works beautifully.

Ground turkey or ground chicken can also be used for a lighter option.

Ramen: Any instant ramen will work since the seasoning packet is discarded.

TIPS FOR SUCCESS

Do not overcook the ramen noodles in the first step.

Since they will go back into the skillet with the sauce, cooking them just until tender helps keep them from getting too soft.

Make sure to brown the beef well so you build plenty of savory flavor at the start.

A little caramelization in the skillet adds a lot to the final dish.

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

Original recipe: <https://chefmaniac.com/teriyaki-ground-beef-ramen-a-fast-and-flavorful-weeknight-noodle-dinner/>