

This TikTok Ramen Hack Turns Instant Noodles into a Gourmet Meal

This recipe serves two and takes about 5 minutes to prep and 10 minutes to cook.



TIME
15 min

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INGREDIENTS

- 2 packs of instant ramen noodles (any flavor)
- 2 cups of vegetable or chicken broth
- 1 tablespoon soy sauce
- 1 tablespoon sesame oil
- 1 cup of mixed vegetables (carrots, bell peppers, and snap peas work well)
- 2 green onions, chopped
- 1 egg (optional)
- Chili flakes or sriracha (to taste)

DIRECTIONS

- Boil the : Broth:** In a medium saucepan, bring the vegetable or chicken broth to a boil. This will serve as the base for your ramen and infuse it with flavor.
- Add the : Noodles:** Once the broth is boiling, add the instant ramen noodles. Cook according to the package instructions, usually about 3-4 minutes.
- Incorporate the : Vegetables:** After the noodles have cooked for a minute, add the mixed vegetables to the pot. This will allow them to soften while the noodles finish cooking.
- Season the : Broth:** Stir in the soy sauce and sesame oil. These ingredients will enhance the flavor profile of your ramen, making it taste gourmet.
- Add the : Egg (Optional):** If you want to include an egg, crack it directly into the pot and stir gently to create a silky texture. Cook for an additional minute.
- Serve and : Garnish:** Once everything is cooked, ladle the ramen into bowls. Top with chopped green onions and a sprinkle of chili flakes or a drizzle of sriracha for an extra kick.

TIPS FOR SUCCESS

Experiment with Proteins: Add cooked chicken, shrimp, or tofu for a heartier meal.
Just toss them in during the last minute of cooking to heat through.
Use Fresh Herbs: Fresh cilantro or basil can elevate the dish even further.
Add them just before serving for a burst of freshness.

