

Foodnity Recipes

Ramen Noodle Bowl with Wagyu Steak & Marinated Eggs

20 min Prep time	**25 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**Japanese-American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 tbsp sesame oil
- [ ] 1 lb wagyu steak, thinly sliced
- [ ] 4 packs fresh ramen noodles
- [ ] 4 soft-boiled marinated eggs
- [ ] 4 cups beef broth
- [ ] 2 tbsp miso paste
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp honey
- [ ] 1 tsp rice vinegar
- [ ] 2 green onions, sliced
- [ ] 1 tbsp toasted sesame seeds

For the Marinade

- [ ] 1/4 cup soy sauce
- [ ] 2 tbsp mirin
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp sugar

Instructions

1. Prepare the egg marinade by mixing soy sauce, mirin, rice vinegar, and sugar; soak the boiled eggs for at least 1 hour.
2. In a pot, combine beef broth, miso, soy sauce, honey, and rice vinegar; bring to a gentle simmer.
3. Heat a skillet over high heat, add sesame oil, and quickly sear the wagyu slices for 30 seconds per side; set aside.
4. Cook ramen noodles according to package, drain, and rinse briefly; add to the simmering broth to coat.
5. Divide noodles into bowls, top with sliced wagyu, a marinated egg, green onions, and sesame seeds; drizzle a little extra broth.

Nutrition per serving

520 kcal	25 g	45 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer broth, add a piece of kombu during the first simmer.
- If you prefer a spicier bite, stir in a dash of chili oil.
- Serve immediately while steam curls around the bowl.