

Foodnity Recipes

Slow Cooker Beef Ramen Noodles

20 min Prep time	**6 h** Cook time	**6 h 20 min** Total time
4 Servings	**Easy** Difficulty	**Japanese-American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck, cut into 2-inch cubes
- [ ] 4 cups low-sodium beef broth
- [ ] 3 tbsp soy sauce
- [ ] 2 tbsp mirin
- [ ] 1 tbsp sesame oil
- [ ] 4 garlic cloves, minced
- [ ] 2 tbsp fresh ginger, grated
- [ ] 2 tbsp vegetable oil

For the Noodles

- [ ] 12 oz fresh ramen noodles
- [ ] 2 green onions, sliced
- [ ] 1 tsp toasted sesame seeds
- [ ] Optional: ½ tsp chili flakes

Instructions

1. Season the beef cubes with a pinch of salt and pepper, then heat oil in a skillet and sear on all sides until browned, about 5 minutes.
2. Transfer the seared beef to the slow cooker; add broth, soy sauce, mirin, minced garlic, and grated ginger. Stir gently.
3. Cover and cook on low for 6 hours, or on high for 3-4 hours, until the meat is fork-tender and the broth is fragrant.
4. Thirty minutes before serving, gently add the ramen noodles to the slow cooker, stirring to submerge; cook until noodles are just tender.
5. Finish with a drizzle of sesame oil, sprinkle green onions, sesame seeds, and optional chili flakes. Serve hot, ladling broth and noodles into bowls.

Nutrition per serving

420 kcal	30 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the broth before serving; adjust salt with extra soy sauce if needed.
- If the broth seems thin, remove the lid for the last 30 minutes to reduce.
- For extra richness, stir in a spoonful of miso paste just before serving.