

A top-down view of a black bowl filled with ramen. The bowl contains white noodles, several large cooked shrimp, sliced red and orange bell peppers, green onions, and a piece of broccoli. The bowl is placed on a dark brown, textured placemat. The background is a grey surface with some scattered seeds.

RAMEN **RECIPE** **BOOK**

Easy Recipes to Cook Ramen at Home for Beginners and Pros

Coquerel Cooks

**RAMEN RECIPE
BOOK**

*Easy Recipes to Cook Ramen at
Home*

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Life is too short for boring meals.

—COOKEREL COOKS

ABOUT RAMEN

Ramen, according to statistics from google trends (as at 2019) is becoming increasingly popular. Ramen are famous for its varieties of soup servings. Ramen are basically Japanese Noodle recipes which are served in different tasty soups and varieties of toppings depending on your choice of preference. Ramen is easy to make, although there are professional techniques which are employed in the process of ramen making. Difficulty in making of Ramen may arise in the course of making the soup. Ramen taste is dependent on the soup's taste.

Ramen is a healthy Chinese-styled noodle recipe which is served along-side fish or meat broth and is mostly flavored with miso or soy sauce. Different native regions in Japan have their own style or recipes for Ramen. It ranges from tonkotsu (pork bone broth) ramen of Kyushu to the miso ramen of Hokkaido.

Ramen is one of the delicious, healthy Japanese diet that are made from ingredients that contain lot of good materials for our nourishment.

ABOUT THIS BOOK

This book focuses on selected Ramen recipes which are easy to prepare by everyone (Both beginners and pro). With a combination of the right ingredients stated in this book, you will be able to make enjoyable recipes for your noodle, Japanese Style ☐ You are likely to come across popular recipes like Miso Ramen, Asian Slaw, Shrimp Soups and many more

The recipes in this cookbook are well tested and confirmed before publishing. They helps in protecting cardiovascular system, control sugar blood, prevent from cancer and health disease, it's beneficial for postmenopausal women, and it also help prevent from Asthma at Childhood.

This book has recipes for various soups to spice up your Ramen's taste.

Enjoy!

ABOUT THE AUTHOR

‘Cookerel cooks’ is an organization formed by a team of passionate cooks, constantly travelling and exploring different recipes all over the world (African, American, European, and every other part of the world).

NOTE TO OUR READERS

For the first few months after publishing, this book; 'Tasty Ramen Recipe Cookbook' will be given for free to our kindle readers, please do well to leave an honest feedback so that we can know your challenges and make necessary modifications where necessary in our next Editions.

We drive towards serving you and making a chef out of you!

Thank you for reading the kindle version of this book. We have something special for everyone who has purchased the paperback copy of this book. All the information about the special freebie is contained in the paperback version of this book, Page 15.

**RAMEN RECIPE BOOK: Easy Recipes to Cook Ramen
at Home**

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SOUP RECIPES WITH NOODLES

ASIAN RAMEN SHRIMP SOUP

To make this recipe, you need to get your mind set for a combination of carrots and shrimps to give you that deliciousness you crave for. It's one of the easiest of all the recipes. You do not need to worry as it is a straightforward procedure which can be implemented quickly, and with ease. You can add a couple drops of sesame seed oil just before serving. You may include Pork and Chicken.

PREP TIME: 5 mins

TOTAL TIME: 15 mins

SERVINGS: 4

INGREDIENTS:

- 3-1/2 cups of water
- 1 package (3 ounces) of Oriental ramen noodles
- 1 cup of cooked small shrimp, peeled and deveined
- 1/2 cup of chopped green onions
- 1 medium carrot, julienned
- 2 tablespoons of soy sauce

PREPARATIONS

- 1) Boil water in a large saucepan. Set aside seasoning packet from noodles. Add the noodles to boiling water; cook and stir for about 3 minutes.
- 2) Add the shrimp, onions, carrot, soy sauce and contents of seasoning satchet. Cook until it is heated properly, wait for 3-4 minutes longer and you are done.



RED CURRY CARROT SOUP

This recipe is very easy to make and the taste is beyond this world, what can we say? Simply delicious. The color mixture in the finished product and its texture makes it appealing to the eyes. great with its mix of delicious colors, textures, and it tastes so good.. The meatballs makes it hearty enough to serve as a light entree. If you like soba noodles in the soup, please try it! This dish is very easy to make and super tasty.

Prep time: 20 mins

Cook time: 15 mins servings: 8 servings (2 1/2 quarts)

INGREDIENTS

- 5 packages (3 ounces each) of ramen noodles
- 3 garlic cloves, minced
- 2 tablespoons of peanut oil
- 1 can (13.66 ounces) of coconut milk, divided
- 2 tablespoons of red curry paste
- 1-1/2 teaspoons of curry powder
- 1/2 teaspoon of ground turmeric
- 32 frozen fully cooked home-style meatballs (1/2 ounce each)
- 4 cups of chicken broth
- 1 medium zucchini, finely chopped
- 1 medium carrot, halved and sliced

- 1/4 cup of shredded cabbage
- 2 teaspoons of fish sauce or soy sauce

- **Optional garnishes:** bean sprouts, chow mein noodles, chopped fresh basil, green onions and micro greens

PREPARATION

1. Cook noodles according to package directions (discard seasoning packets or save for another use).

2. While you wait, in a Dutch oven, saute garlic in oil for 1 minute. Spoon 1/2 cup of cream from top of coconut milk and place in the pan. Add the curry paste, curry powder and turmeric; cook and stir until oil separates from coconut milk mixture, about 5 minutes.

3. Stir in the meatballs, broth, zucchini, carrot, cabbage, fish sauce and remaining coconut milk. Bring to a boil. Reduce heat; simmer, uncovered, until carrot is tender and meatballs are heated through, 15-20 minutes. Drain noodles; stir into soup.

4. Garnish with bean sprouts, chow mein noodles, basil, microgreens and onions if desired.



SPICY RICE RAMEN NOODLE RECIPE

Just like the rest recipes, this Spicy Rice Ramen Noodle Recipe is also easy to make in a very short time of just 20 minutes. It's spiked with sriracha hot sauce. This Spicy Rice Ramen Soup is good for your health being that it contains a lot of proteins. This is one meal you definitely will enjoy!

Total Time: 20 mins

INGREDIENTS

- 4 cakes of Organic Millet and Brown Rice Ramen
- 4 Eggs boiled
- 4 garlic cloves minced
- Inch of ginger root shredded
- 1 medium red onion diced
- 2 medium tomatoes chopped
- 1 red bell pepper diced
- 2 carrots finely shredded
- 2 green onion stalks chopped for garnish
- Handful of chopped cilantro for garnish

For the Sauce

- 1 tablespoon of sesame oil

- 2 tablespoons of low sodium soy sauce
- 1 tablespoon of rice vinegar
- 1 tablespoon of hot and sour or Sriracha sauce
- 1 tablespoon of brown sugar
- Salt and pepper to taste
- Juice of half lemon

PREPARATIONS

STOVE TOP DIRECTIONS:

1. Bring a medium-sized pot of water to boil over a very high heat. Lightly break the noodle to your desired bite size. Once the water is boiling, add in the broken noodle cakes. Gently twirl them around. Cook just until done per package directions.
2. In the meantime, heat up oil in the pan. Add onion and sauté for couple minutes till translucent. Add ginger, garlic and sauté till aromatic. Add rest of the chopped vegetables and sauté well for few minutes. Keep the heat on high so veggies cook fast without being mushy. Add all the rest of the ingredients under sauce . Mix well and turn off the heat.

3. Once cooked, drain the excess water. You can make dry or soupy noodles based on the water you keep.
4. Pour the noodles back into the pan. Toss well so the noodles soak up all that wonderful sauce. Stir in the green onion slices and cilantro. Top with cut up egg. Drizzle with extra Sriracha, if desired. Enjoy your protein packed spicy ramen creation!!

INSTANT POT DIRECTIONS:

- 1) Put the Instant pot on High Sauté mode. Once it feels hot, add sesame oil. Add onion and sauté for couple minutes till translucent.
- 2) Add ginger, garlic and sauté till aromatic. Add rest of the chopped vegetables and sauté well for few minutes. Add all the rest of the ingredients under sauce. Mix well and cancel the sauté. Remove the sautéed veggie mixture into separate dish.
- 3) Put the insert back in InstantPot. Add ramen noodles and just enough water to cover them. Place the tall trivet and put eggs in the container on it. Close the lid. Choose the sealing position and choose manual 3 mins medium. After it beeps when done, do quick pressure release. Open the lid. Remove the eggs and trivet.

- 4) Add the sautéed veggie mixture into noodles. Stir well so the noodles soak up all that yummy sauce. Stir in the green onion slices and cilantro. Top with cut up egg. Drizzle with extra Sriracha, if desired. Enjoy your protein packed spicy ramen creation!



TURKEY & NOODLE TOMATO SOUP

This is a delicious combo of tender turkey and vegetables with rotini noodles in a delicious tomato broth. This recipe can be 100% homemade turkey noodle soup will be one of

your all time favourites, Having leftover Turkey after a party or home lunch? This is the best way to enjoy your left over turkey. Remember that a good cook knows how to minimize waste.

Prep Time & Total Time: 25 mins

Cook Time: 10 mins

Total Time: 15 mins

Yield: 6 servings (2 quarts)

INGREDIENTS

- 1 pound ground turkey
- 1 envelope reduced-sodium onion soup mix
- 1 package (3 ounces) of beef ramen noodles
- 1-1/2 teaspoons of sugar
- 3/4 teaspoon of pepper
- 1/4 teaspoon of salt
- 1 bottle (46 ounces) of reduced-sodium V8 juice
- 1 package (16 ounces) of frozen mixed vegetables

PREPARATION

1. In a Dutch oven, cook your turkey over a medium heat for 6-8 minutes or until no longer pink, breaking into crumbles; drain. Stir in soup mix, 1-1/2 teaspoons seasoning from the noodles, sugar, pepper and salt. Add V8 juice and vegetables; bring to a boil. Reduce heat; simmer, uncovered, 5 minutes.
2. Break your noodles into small pieces; add to soup (discard remaining seasoning or save for another use). Cook 3-5 minutes longer or until noodles are tender, stirring occasionally.
3. **Freeze option:** Freeze cooled soup in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little reduced-sodium broth or water if necessary.



We sincerely appreciate your patronage. Thanks for reading up to this point. please remember to leave a review about this book. That is all we ask for. Thanks! :-)

Buy the Paperback copy of this book to enjoy our freebie.

MORE EASY RAMEN NOODLE RECIPES

SESAME GARLIC RAMEN NOODLE RECIPE

We consider this as one of the best recipes for to be made at home. The sauce for this recipe is full of garlic, sriracha, sesame oil, brown sugar, and soy sauce! With special flavoring technique, you can make this recipe givhe

Prep time: 5 mins

Cook time: 5 mins

Total time: 10 mins

Servings: 4

INGREDIENTS:

- ☐ 2 3 Ounce Packages of Ramen Noodles, Seasoning Packet Discarded
- ☐ 2 Teaspoons of Sesame Oil
- ☐ 2 Cloves Garlic, Minced
- ☐ 1/4 Cup of Soy Sauce (Low Sodium is Best)
- ☐ 1 Teaspoon of Brown Sugar

- 2 Teaspoons of Sriracha

PREPARATION:

1. Cook the ramen noodles without the seasoning packet as directed on package. Drain and set aside.
2. Heat the sesame oil in a small skillet or saucepan over medium heat.
3. Cook the garlic, stirring constantly for 2 minutes.
4. Remove the pan from the heat and whisk in the soy sauce, brown sugar, and sriracha until combined.
5. Toss the noodles with the sauce.
6. Garnish with green onions if desired.



BACON & EGG BREAKFAST RAMEN

This recipe harmonizes Fried potatoes and crispy bacon to give the perfect texture to your breakfast Ramen. We employ Jones Dry Aged Bacon to achieve this recipe, and it would be great if you can top with a fried egg and serve with chopsticks.

Prep time: 15 min

Total time: 45 min

Servings: 3

INGREDIENTS:

- 2 potatoes, cut into 1/2-inch cubes
- 1 quart of chicken stock
- 2 cups of water

- 1 tablespoon of grated ginger
- 2 tablespoons of soy sauce
- 2 tablespoons of sriracha
- 1 tablespoon of rice vinegar
- 1 (16 oz) package of Jones Dairy Farm Dry Aged Bacon, cut into 1/2-inch strips
- 1 small onion, minced
- 9 ounces of ramen noodles
- 3 eggs

PREPARATIONS:

1. Rinse potatoes to remove impurities and microwave for 6 minutes, stirring once half-way through.
2. Put stock in a large pot and warm. Add water, ginger, soy, sriracha and vinegar and bring to a simmer.
3. In large skillet, cook bacon until crispy. Remove from pan. Add 3 tablespoons of bacon fat to ramen broth. Add potatoes to remaining bacon fat and cook. When potatoes begin to brown and look crispy, add onion and cook about 2 minutes then remove from heat. Drain excess fat if needed.
4. Boil water and cook ramen noodles according to package directions. Drain and divide noodles among 3 bowls.
5. Fry eggs over easy until white is cooked and yolk is runny.
6. Divide ramen broth into bowls over noodles. Top with potato and onion mixture, bacon and fried egg. Serve with spoons and chopsticks and additional sriracha if desired.



CHICKEN NOODLE STIR-FRY

For this recipe, you should prepare your mind to combine different types of vegetables to achieve your goal. It's a light, quick, and easy dish you will want to make again. If you like, you can add several cloves of garlic and some fish sauce. Even add a little brown sugar for a touch of sweet.

Prep/Total time: 25 mins

Servings: 4

INGREDIENTS

- 1 package (3 ounces) of chicken ramen noodles

- 1 pound of boneless skinless chicken breasts, cut into strips
- 1 tablespoon of canola oil
- 1 cup of fresh broccoli florets
- 1 cup of fresh cauliflowerets
- 1 cup of sliced celery
- 1 cup of coarsely chopped cabbage
- 2 medium carrots, thinly sliced
- 1 medium onion, thinly sliced
- 1/2 cup of canned bean sprouts
- 1/2 cup of teriyaki or soy sauce

PREPARATIONS

- 1) Set aside seasoning packet from noodles. Cook noodles according to package directions. Meanwhile, in a large skillet or wok, stir-fry chicken in oil for 5-6 minutes or until no longer pink. Add vegetables; stir-fry for 3-4 minutes or until crisp-tender.
- 2) Drain noodles. Stir the noodles, contents of seasoning packet and teriyaki sauce into the chicken mixture until well combined.



SESAME BEEF AND MUSHROOM NOODLES

If the question is; 'What are we having for dinner?' then the answer is; 'Sesame Beef and Mushroom Noodles'. This dish can be made under 30 minutes, and you can prepare this dish and serve your families this dish. Your friends and family will definitely love it.

Servings: 4

Prep time/Total time: 30 min

INGREDIENTS

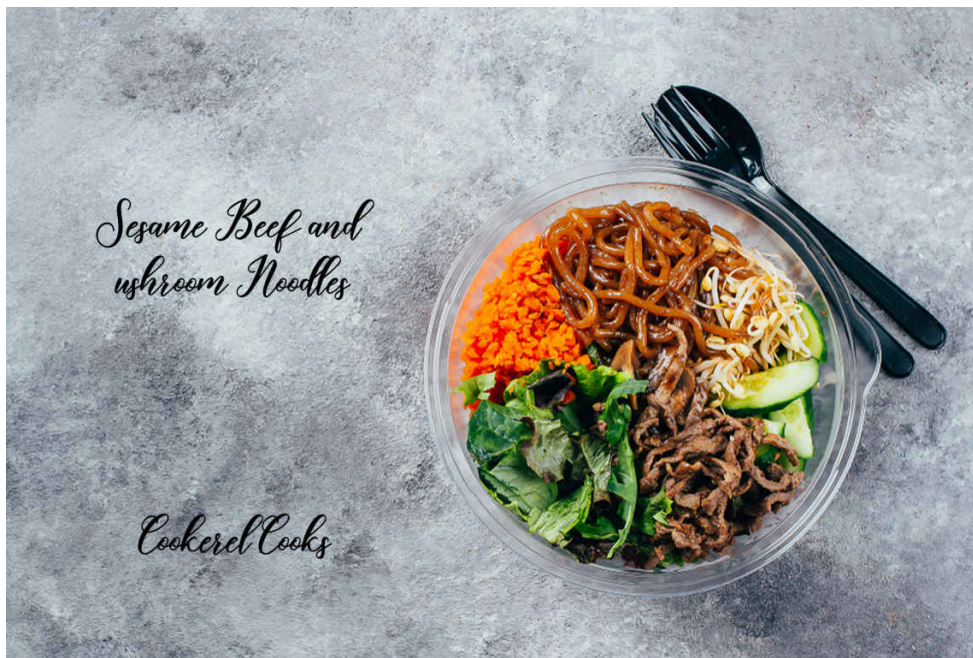
- 3 packages (3 ounces each) of beef ramen noodles
- 1 pound of ground beef
- 1 pound of fresh mushrooms, thinly sliced
- 2-3/4 cups of water
- 1/3 cup of coarsely chopped fresh cilantro leaves
- 2 tablespoons of sesame oil

PREPARATIONS

1. Break noodles into small pieces; reserve 1/4 cup.

2. In a large skillet, cook beef over medium heat 6-8 minutes or until no longer pink, breaking into crumbles; drain. Add mushrooms and contents of ramen seasoning packets; cook and stir 3-4 minutes longer or until mushrooms are tender. Add remaining noodles and water. Bring to a boil; cook 3-4 minutes or until noodles are tender, stirring occasionally.

Remove from heat; stir in cilantro and sesame oil. Top with reserved noodles.



STIR-FRIED SCALLOPS AND ASPARAGUS

This Stir-Fried Scallops And Asparagus can be served over quick cooking ramen noodles, and it's a perfect meal to make when you need a fast food. You'll not only love the taste, but it comes together in about half an hour. It's so easy to prepare and you'll love the scallops as well.

Serving: 4

Prep/total time: 25 min

INGREDIENTS

- 1 package (3 ounces) of chicken ramen noodles
- 1 pound of fresh asparagus, trimmed and cut into 1-inch pieces

- 1 medium sweet red pepper, julienned
- 1 tablespoon of olive oil
- 3 green onions, thinly sliced
- 1 garlic clove, minced
- 1 pound of sea scallops, halved horizontally
- 1 tablespoon of lime juice
- 2 tablespoons of reduced-sodium soy sauce
- 1 teaspoon of sesame oil
- 1 teaspoon of hot pepper sauce

PREPARATIONS

- 1) Discard seasoning package from ramen noodles or save for another use. Cook ramen noodles according to package directions; keep warm.
- 2) Meanwhile, in a nonstick skillet or wok, stir-fry asparagus and red pepper in oil for 2 minutes or until vegetables are crisp-tender. Add green onions and garlic, stir-fry 1 minute longer. Stir in scallops. Stir-fry for 3 minutes or until scallops are firm and opaque.
- 3) Combine the lime juice, soy sauce, sesame oil and hot pepper sauce; stir into skillet. Serve with ramen noodles.

*Stir Fried
Scallops and Asparagus*

Coquerel Cooks



TURKEY LO MEIN

Just like we know that Ramen is a Janan recipe with a chinese style, Turkey Lo Mein is a chinese recipe but you can

substitute turkey for pork. It's quick, easy and delicious. Bursting with flavor - this dish will surely become a staple on your dinner table. You can use coleslaw mix, add the carrots and cook the turkey in a little sesame oil.

Servings: 6

Prep/Total time: 30 mins

INGREDIENTS

- 1 pound of lean ground turkey
- 2 medium carrots, thinly sliced
- 1 medium onion, chopped
- 1/2 teaspoon of garlic powder
- 2 packages (3 ounces each) of ramen noodles
- 1-1/2 cups of water
- 6 cups of shredded cabbage
- 1 cup of frozen peas, thawed
- 1/4 cup of reduced-sodium soy sauce

PREPARATIONS

1. In a large skillet, cook and crumble turkey with carrots, onion and garlic powder over medium-high heat meat is until no longer pink, 5-7 minutes.
2. Break up noodles and add to skillet; stir in contents of seasoning packets and water. Bring to a boil. Reduce heat; simmer, covered, 3-5 minutes. Add remaining ingredients; cook and stir until cabbage is crisp-tender, 1-3 minutes.



HOME-MADE KIMSHI RAMEN

This is Japanese originated recipe. From our testing of flavours, we are yet to find a better way to add flare to korean ramen than kimchi. The flavors are lighter with bean sprouts, white rice, and smoked paprika. But this is depending on how heavy-handed you are with the red chili flakes, this bowl of ramen can get quite spicy seriously!

Serves: 2

Total time: 20 minutes

INGREDIENTS

- 3 cups of water
- ½ cup of well fermented kimchi
- ¼ cup of bean sprouts
- 1 tablespoon of white rice wine
- 1 teaspoon of extra light olive oil
- 1 teaspoon of sesame oil
- 1 teaspoon of rice vinegar
- 1 teaspoon of smoked paprika
- 1 teaspoon of low sodium soy sauce
- ½ teaspoon of Korean red chili flakes
- ¼ teaspoon of Himalayan/sea salt
- A few sprinkles Szechuan peppercorns
- 2 packets of organic ramen (you can use Koyo)

Garnishes:

- 1 scallion
- 1-2 tablespoons of well fermented kimchi

PREPARATIONS

- 1) Add the 3 cups of water, kimchi, bean sprouts, white rice wine, olive oil, sesame oil, rice vinegar, paprika, soy sauce, Korean red chili flakes, salt, Szechuan peppercorns and ramen in a small/medium saucepan.

- 2) Bring it to a boil, and continue to cook on boiling heat for a total of 8-10 minutes until the ramen is soft to eat.
- 3) Meanwhile, slice the scallions into super thin strips and put it in ice water for a few seconds to let it curl up a bit.

Once the ramen is ready, spoon it onto one or two bowls, then garnish with the scallion and a table-spoon or two of fresh kimchi.



CROCKPOT BEEF CURRY WITH NOODLES

It is advisable to use your ramen cooker for this recipe, set at a slow cook time. All you have to do is put beef and seasonings into the pot, then cook on low all day. Make sure you add coconut milk, chili paste, and the ramen noodles

before serving. The final result tastes like a Thai curry rather than salty packaged ramen.

Prep: 10 min

Cook time: 10 hours

Total time: 10 hours 10 min

Serving: 6

INGREDIENTS

- 3 lbs of boneless beef chuck roast, cut into 2-inch cubes
- 3 Tbsp of fish sauce
- 2 Tbsp of palm or brown sugar
- 3 Tbsp of red, panang, or massaman curry paste
- 1 Tbsp of curry powder
- 1 Tbsp of ground turmeric
- 2 c of water
- 1 (14 oz) can of unsweetened coconut milk
- 3 Tbsp of ground fresh chili paste (optional)
- 3 packages instant ramen noodles
- Cilantro, Scallions, and Lime wedges for serving

PREPARATION

1. Combine the beef cubes, fish sauce, sugar, curry paste, curry powder, turmeric, and water in a large crockpot. Cook on low for 10 hours.

2. After 10 hours, stir in the coconut milk and ground fresh chili paste.
3. Prepare the ramen noodles according to package instructions (stove top or microwave).
4. Serve the beef curry over a bed of ramen noodles with fresh cilantro, scallions, and lime wedges for squeezing.



SIRLOIN STIR-FRY WITH RAMEN NOODLES

For your Chinese Diet Craving! The leftovers taste just as yummy when reheated the next day. Don't be afraid to substitute what you have to make this. You can use pork ramen and mushrooms in lieu of red pepper and baby corn.

Prep/Total time: 30 mins

Servings: 4

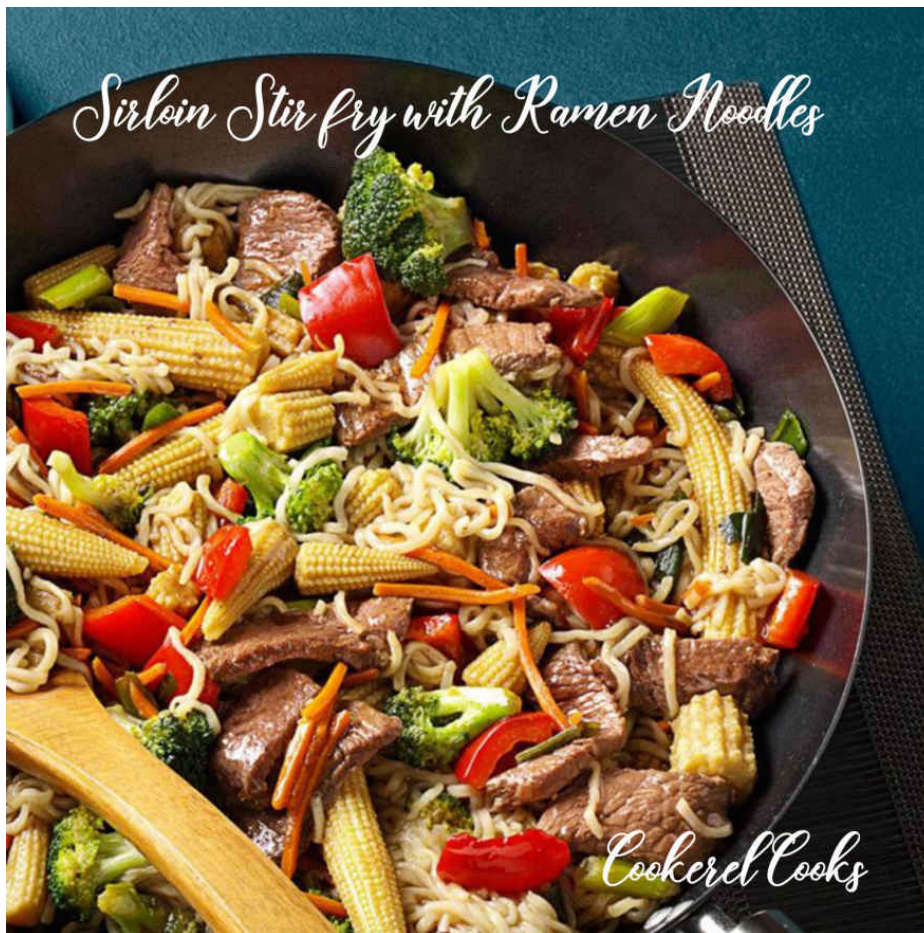
INGREDIENTS

- 2 packages (3 ounces each) of beef ramen noodles
- 2 tablespoons of cornstarch
- 2 cups of beef broth, divided
- 1 pound of beef top sirloin steak, cut into thin strips
- 2 tablespoons of canola oil
- 2 tablespoons of reduced-sodium soy sauce
- 2 cans (14 ounces each) of whole baby corn, rinsed and drained
- 2 cups of fresh broccoli florets
- 1 cup of diced sweet red pepper
- 1 cup of shredded carrots
- 4 green onions, cut into 1-inch pieces
- 1/2 cup of unsalted peanuts

PREPARATIONS

- 1) Set aside seasoning packets from noodles. Cook noodles according to package directions.
- 2) Meanwhile, in a small bowl, combine cornstarch and 1/4 cup of broth until smooth; set aside. In a large skillet or wok, stir-fry beef in oil until no longer pink. Add soy sauce; cook until liquid has evaporated, 3-4 minutes. Remove beef and keep warm.

- 3) Add the corn, broccoli, red pepper, carrots, onions and remaining broth to the pan. Sprinkle with contents of seasoning packets. Stir-fry until vegetables are crisp-tender, 5-7 minutes.
- 4) Stir the cornstarch mixture and add to skillet. Bring to a boil; cook and stir until thickened, about 2 minutes. Drain noodles. Add beef and noodles to pan; heat through. Garnish with peanuts.



SWEET & SOUR PORK NOODLES

This version of ramen ditches the packet completely. If it's more convenient, you can still use the block of noodles, but it's better to grab some thin egg noodles instead. They have similar macros, but egg noodles tend to contain more macronutrients like niacin and magnesium. This is because they're made from multiple ingredients, not just wheat flour. Make sure you double the roast pork in this recipe if you want a more filling meal.

Prep Time: 10 minutes

Cook Time: 10 minutes

Total Time: 20 minutes

Servings: 2

INGREDIENTS:

- 8 oz of egg noodles
- 4 oz of pork sliced into thin pieces
- 2 tablespoons of oil
- 2 cloves of garlic minced
- 4 oz of bean sprouts roots removed (optional)
- 1/2 tablespoon of oyster sauce
- Salt to taste

Marinade:

- 1/2 tablespoon of soy sauce

- 1/4 teaspoon of sesame oil
- 3 dashes of white pepper
- 1 teaspoon of garlic chili sauce
- 1/2 tablespoon of sugar
- 1 teaspoon of vinegar

PREPARATIONS

- 1) Boil the egg noodles until al dente. Rinse quickly with cold water, drained dry and set aside.
- 2) Marinate the pork with all the ingredients in the Marinade, for 15 minutes.
- 3) Heat up the oil in a wok or skillet. When the oil is heated, add the garlic and stir fry until aromatic. Add the pork into the wok, stir and cook until they are almost cooked. Add the bean sprouts, follow by the noodles. Add the oyster sauce. Stir to combine well with noodles and all the ingredients in the work or skillet, add a little salt to taste. When the bean sprouts are wilted and cooked but remain crunchy, the dish is ready to be served.



TONKOTSU MISO RAMEN

Use a few blocks of instant ramen noodles for this recipe if you're not ready to take on an intense cooking project, and start with a rich chicken broth, preferably seasoned with garlic and ginger.

Serves: 8

INGREDIENTS

- 2 1/2 cups of tonkotsu soup base
- 2 Tbsp of white miso
- 1 Tbsp of tahini
- 2 tsp of sesame seed oil
- 2 cloves of grated garlic
- 1/2 cup of water
- 2 Tbsp of minced pork fat (lard or reserved bacon drippings)

- 1 Tbsp of ground sesame seeds
- 1/2 batch homemade ramen noodles
- **Toppings:** scallions, chashu, garlic, chives, cabbage, sweet corn, soy sauce egg, menma, 2 large dried scallops - each of these are optional.

PREPARATIONS

- 1) In a medium saucepan, heat the Tonkotsu Base. Combine the miso, tahini, sesame oil, and garlic in small bowl, then whisk in the water. Pour this mixture into the hot Tonkotsu Base and whisk together. When it is smooth and creamy and there are no chunks left, add the minced pork fat and whisk it in. Taste for salt and add salt to taste. If the broth is too concentrated for your tastes, you can thin it out with water.
- 2) Split the cooked noodles between two bowls. Add the ground sesame seeds to the tonkotsu soup and whisk one last time before pouring over the noodles. Top with desired toppings and grate some dried scallop over each bowl using a micro-plane.
- 3) Serve immediately.



SPICY SHOYU

Simply add more heat to make this spicy ramen. And look for a regular chili bean paste (like douban jiang) if you'd rather make a mild version of this recipe. Actually, you can make your own according to your preferred spice level using fresh chilies, broad beans (fava beans), oil, and herbs. Wait for at least 2 weeks for the mixture to dry, and then your beautiful homemade chili bean paste will last for a couple years.

Servings: 2

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

INGREDIENTS

- 2 packages of ramen noodles

Soup:

- 1 Tbsp of sesame oil
- 2 cloves of garlic (minced)
- 1½ inch of ginger (minced)
- 2 tsp of Doubanjiang (spicy chili bean sauce/broad bean paste)
- 2 cups of chicken stock/broth
- 2 cups of dashi
- 2½ Tbsp of soy sauce
- ½ Tbsp of sake
- 1½ tsp of salt (kosher or sea salt; use half if using table salt)
- 1 tsp of sugar

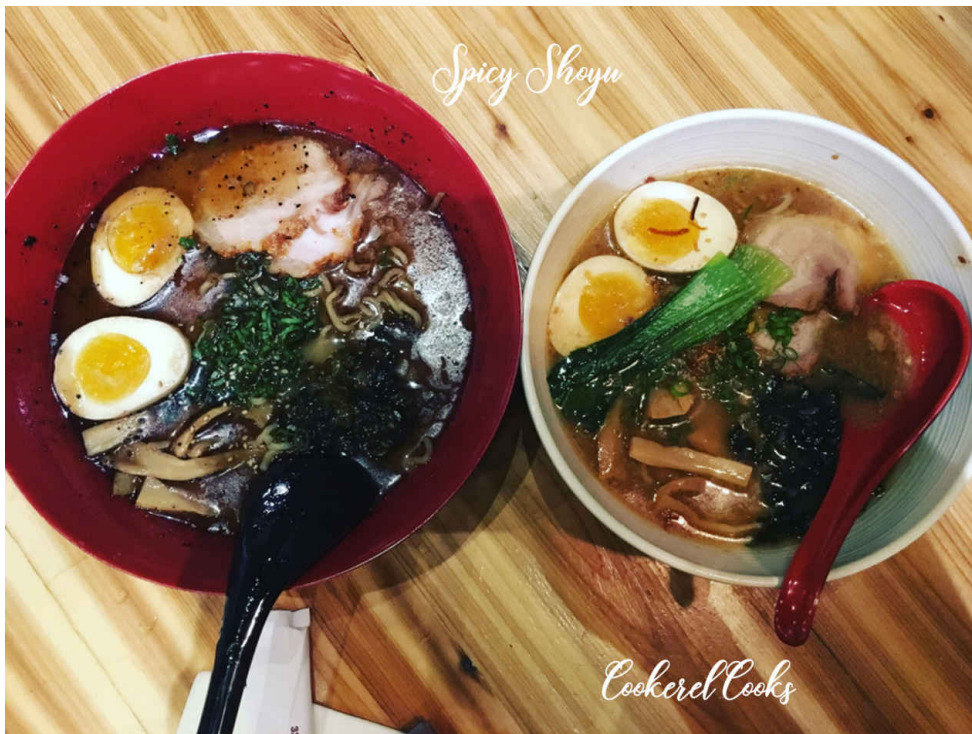
Toppings (optional):

- Homemade Chashu
- Menma (fermented bamboo shoots)
- 1 soft-boiled egg
- green onion/scallion (chopped)
- 2 nori (seaweed)
- 2-4 slices Narutomaki (fish cakes)
- Shiraga Negi (Recipe)
- Korean Chili Thread (optional)

- white pepper powder
- la-yu (Japanese chili oil) (for more spice)

PREPARATIONS

- 1) Prepare toppings. Fresh ramen noodle will be done cooking in less than 2-3 minutes therefore you should prepare all of your toppings before you start cooking the ramen noodle.
- 2) Prepare noodles. In a large pot, fill 2/3 of the pot with water and bring it to a boil. Turn off the heat and set aside until you are ready to cook ramen noodle.
- 3) Meanwhile, mince garlic and ginger.
- 4) Heat sesame oil in a pot that fits 4 cups of water. Add garlic and ginger and sauté until fragrant.



SOY SAUCE NOODLES

If you are looking for a single-serving of ramen that's almost as easy as stirring then, Soy Sauce Noodle is the recipe for you. These simple noodles hardly need any seasoning - just soy sauce, chicken stock, sesame oil, and a touch of sugar. You can enjoy this bowl of ramen also by blanching some veggies in a separate pot.

Prep Time: 5 minutes

Cook Time: 10 minutes

Total time: 15 minutes

Servings: 1

INGREDIENTS

- 1.5 to 2 cups of homemade chicken stock (or store bought chicken stock)
- 1 tablespoon of soy sauce (or to taste)
- 1/2 teaspoon of sugar
- 1 tablespoon of green onion , chopped
- 1 serving noodles
- 1/2 teaspoon of sesame oil
- Vegetable of choice (bok choy, gai lan, bean sprouts etc.) (Optional)
- Egg (Optional)

PREPARATIONS

1. Heat chicken stock in a small pot until boiling.
2. Bring a big pot of water to a boil. Cook noodles according to instructions.

3. Combine soy sauce, sugar, and green onion in a serving bowl.
4. (Optional) If you want to add veggies or egg into your noodles, you can quickly blanch the veggies and boil the egg in the chicken stock.
5. Pour chicken stock (with the veggies) into each serving bowl. Stir to mix well.
6. Transfer noodles to the serving bowl, and top with an egg (if using).
7. Drizzle with 1 teaspoon of sesame oil.

Serve immediately.



AVOCADO MISO RAMEN

If you are looking for a vegan Ramen Recipe, this is the best way to go. Delicate flavors blend into a silky sauce that thickens up quite a bit once the ramen noodles are added. A squeeze of lemon balances the creamy sauce, pulling it all together and making it great! To get creative with seasonal toppings, use the sauce as a base recipe.

Yield: 1 serving

Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 25 minutes

INGREDIENTS

- ½ cup of mashed, plus 4 slices, avocado (1 large avocado)
- 1 teaspoon of lemon juice, plus more to taste
- ¾ cup of water
- ⅓ cup of unsweetened soy milk
- 2 tablespoons of white miso
- Kosher salt, to taste
- 2 teaspoons of canola oil
- 3 square slices firm tofu, blotted dry with a paper towel
- 2 tablespoons of cornstarch
- 1½ teaspoons of shoyu (or soy sauce)
- 4 thin orange bell pepper strips (from ¼ bell pepper)
- One 5-ounce package of fresh or 3-ounce package of dried ramen noodles
- 3 tomato slices
- 1 lemon wedge
- Pinch black pepper

PREPARATIONS

- 1) Bring a medium pot of water to a boil.
- 2) Meanwhile, in a small bowl, combine the mashed avocado with the lemon juice until smooth and set aside.
- 3) In a small saucepan, combine the water, soy milk and miso, and bring to a simmer, 3 minutes. Reduce the heat to low, stir in the mashed avocado and cook, whisking occasionally, until a creamy sauce forms, 2 minutes. Adjust the seasoning to taste with salt and lemon juice, and remove from the heat. Makes about 1¼ cups sauce.
- 4) In a small nonstick sauté pan, heat the oil over medium-high heat. Place the tofu slices in a shallow bowl and sprinkle with the cornstarch, turning the tofu to coat. Add the tofu to the hot oil and cook until golden brown, occasionally shaking the pan to prevent sticking and turning the tofu to cook both sides, 2 to 3 minutes. Remove from the heat and add the soy sauce, flipping the tofu once to brown both sides, and remove from the heat. Transfer to a small plate and set aside.
- 5) Return the nonstick sauté pan to medium-high heat and add the bell pepper strips. Season with a pinch of salt and cook 1 minute, flipping the strips once. Remove from the heat and add to the plate of tofu.

- 6) Cook the ramen noodles in the boiling water according to package directions.
- 7) While the ramen is cooking, reheat the avocado-miso broth and ladle into a bowl. Add the cooked ramen noodles to the broth and, using large chopsticks or a pair of tongs, fold the noodles 2 to 3 times in the broth to coat. (The sauce will thicken as the noodles are tossed.)
- 8) Garnish the ramen with the tofu, bell pepper, sliced avocado, tomato and lemon wedges. Sprinkle with the black pepper and serve.



PARMESAN GARLIC RAMEN

Have you been looking for one of the best ramen recipes in terms of budget? These noodles are smothered in a garlic sauce with vegetables. This packaged ramen is great because it's filling and budget-friendly. You don't really need the spice packet that goes with them, and the noodles are very much just plain-old-noodles which means you can do almost anything you can dream up with ramen.

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Yield: 4 servings

INGREDIENTS

- 2 tablespoons of Butter
- 1/2 Onion, Diced
- 3 cloves of Garlic, Minced
- 1 pound of Mushrooms, Sliced
- 10 ounces of Frozen Broccoli Florets
- 2 3 ounce of Each Packages Ramen Noodles
- 1 teaspoon of Italian Seasoning
- 1/4 teaspoon of Red Pepper Flakes
- 2 cups of Vegetable or Chicken Broth

- 1 cup of Freshly Grated Parmesan Cheese

PREPARATIONS

1. Melt the butter in a large skillet over medium-high heat.
2. Add the diced onions, garlic, and mushrooms to the pan and cook for 3-5 minutes until softened.
3. Break the ramen noodles in half and add to the skillet with the broth, broccoli, and seasonings.
4. Simmer over medium heat for 5 minutes, stirring the noodles around with tongs to break up until soft.
5. Remove the pan from the heat and stir in the parmesan cheese.



THAI PEANUT CHICKEN

Recommendable fast food recipe. It's either made with instant pot or on the stove using pantry staple ingredients . It's spicy, creamy, filled with lean chicken, veggies and ramen noodles.

It would be nice if you can have this meal after a long busy day.

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Yield: 6 servings

INGREDIENTS

- 4 cups of low sodium chicken broth
- 1 can (14 ounce) of coconut milk
- 1/4 cup of low sodium soy sauce
- 2 tablespoons of fish sauce
- 2 tablespoons of honey
- 1/3 cup of creamy peanut butter
- 1/4 cup of Thai red curry paste
- 3/4 pound of boneless, skinless chicken breasts
- 8 ounces of cremini mushrooms, sliced
- 2 red bell peppers, chopped
- 1 inch of fresh ginger, grated
- 1 clove garlic, minced or grated
- 2-4 squares of ramen noodles
- juice of 1 lime

- 3 cups of fresh baby spinach
- 1/3 cup of fresh basil or cilantro, roughly chopped, plus more for serving
- chopped peanuts and toasted sesame oil, for serving

PREPARATIONS

INSTANT POT

1. In the bowl of the instant pot, combine the chicken broth, coconut milk, soy sauce, fish sauce, honey, peanut butter, and curry paste. Add the chicken, cremini mushrooms, red peppers, ginger, and garlic. Cover and cook on high pressure for 10 minutes.
2. Once done cooking, use the natural or quick release and release the steam.
3. Set the Instant pot to sauté. Shred the chicken, it should fall apart. Stir in the noodles, lime juice, spinach, and cilantro. Let sit 5 minutes or until the noodles are soft.
4. Ladle the soup into bowls and top with peanuts and toasted sesame oil.

STOVE TOP

- 1) In a large soup pot, combine the chicken broth, coconut milk, soy sauce, fish sauce, honey, peanut butter, and curry paste. Add the chicken, cremini mushrooms, red peppers, ginger, and garlic. Set over medium heat on the stove and bring to a simmer, reduce the heat to medium-low and simmer 15 minutes or until the chicken is cooked through and shreds easily.
- 2) Once done cooking, shred the chicken.

- 3) Bring the soup to a boil over high heat. Stir in the noodles, lime juice, spinach, and cilantro. Let sit 5 minutes or until the noodles are soft.
- 4) Ladle the soup into bowls and top with peanuts and toasted sesame oil.



MISO RAMEN RECIPE

Instant Dashi is one of the components of this Miso Ramen and that is what we'll be using in this recipe. Miso and dashi are each gluten free. And as for the Instant dashi, it contain MSG, so if you're concerned about that, you can just make the dashi from scratch or depart it out entirely and add in an extra teaspoon or so of soy sauce.

For the broth, use vegetable or pork-based broth. Beef and chicken are too strong in flavor for this soup. For the toppings, you can feel free to use any of this: Fresh spinach, frozen spinach, corn, bamboo shoots, green onions, tofu, dried seaweed, barbecue cha-siu pork, etc.

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Yield: 4 servings

INGREDIENTS

- 4 eggs
- 1 cup of bean sprouts
- 1 cup of fresh bean sprouts
- 10 oz of dried ramen noodles
- 1/2 cup of sliced bamboo shoots canned
- 1/2 cup of corn kernels fresh, frozen or canned
- 1/3 cup of spinach leaves fresh or frozen
- 8 cups of vegetable broth
- 2 teaspoons of instant dashi granules
- 1 tablespoon of soy sauce or to taste
- 4 tablespoons of miso paste
- 1 green onion finely chopped

PREPARATIONS

Cook the egg

- Place the whole, un-cracked eggs in a medium pot and fill with water to cover eggs by 1 inch (2.5 cm). Turn the heat to high and when boiling, turn the heat off and let the eggs sit in the hot water for 10 minutes. Promptly use a slotted spoon (keep the hot water in the pot) to remove the eggs and peel the egg under cold running water. Slice each egg in half.

Cook the vegetables

- If using fresh spinach: add the spinach to the hot water in the pot. Let sit for 1 minute. Use slotted spoon (keep hot water in the pot!) to remove spinach. Rinse spinach with cool water. Use hands to squeeze spinach leaves to remove as much water as possible. If using frozen spinach, defrost spinach, then squeeze leaves with hands to remove as much water as possible.

- To briefly cook the bean sprouts, add the bean sprouts to the same hot water in pot. Let sit for 1 minute. Use slotted spoon to remove bean sprouts. Again, keep the hot water in the pot!

Cook the ramen noodles

- Return the same pot of water to a boil. Add the ramen noodles and cook according to package instructions (most ramen noodles only take 3 minutes to cook.) Drain and rinse with cold water to stop the cooking.

- Divide the noodles, hardboiled eggs, bamboo shoots, corn, spinach and bean sprouts among 4 large serving bowls.

Make the miso soup

- In a large pot, add the stock, instant dashi and soy sauce. Bring to a boil over high heat. Remove from the heat and stir in the miso. Taste the soup and add an additional 1 to 2

tablespoons of miso if you'd like. Ladle soup into each bowl. Top each bowl with green onions.



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DRESSINGS AND SALADS

TURKEY RAMEN NOODLE SALAD

Enjoy your Turkey Ramen with some Turkey Ramen Noodle Salad. It is very easy to make.

Prep Time & total time: 20 mins

Yield: 6 servings

INGREDIENTS

- 1/3 cup of white wine vinegar
- 1/4 cup of canola oil
- 3 tablespoons of sugar
- 1/2 teaspoon of pepper
- 2 packages (3 ounces each) of Oriental ramen noodles
- 1 package (14 ounces) of coleslaw mix
- 1 pound of sliced deli turkey, chopped
- 1/2 cup of sliced almonds, toasted
- 1/4 cup of sesame seeds
- Thinly sliced green onions, optional

PREPARATIONS

1. In a small bowl, whisk vinegar, oil, sugar, pepper and contents of ramen noodle seasoning packets until blended.
2. Break noodles into small pieces; place in a large bowl. Add coleslaw mix and turkey. Drizzle with dressing; toss to coat. Sprinkle with almonds and sesame seeds. If desired, top with green onions. Serve immediately.



SESAME RAMEN SALAD

This Sesame Ramen Salad is a spicy Sausage of Asian Origin. It is good for Potluck and Lunch.

Prep Time/total time : 30 mins

Yield: 8 servings

INGREDIENTS

- 3 packages (3 ounces each) of shrimp ramen noodles
- 6 cups of hot water
- 1 pound of bulk spicy pork sausage
- 3/4 cup of Asian toasted sesame salad dressing
- 3/4 cup of sliced green onions (about 6 medium), divided
- 1/2 cup of chopped fresh cilantro
- 1/2 teaspoon of grated lime zest
- 3 tablespoons of lime juice
- 3 cups of fresh snow peas, halved diagonally (about 8 ounces)
- 1-1/2 cups of julienned carrots
- 4 tablespoons of chopped dry roasted peanuts, divided

PREPARATIONS

1. Break ramen noodles into quarters and place in a large bowl; reserve one seasoning packet. Cover noodles with hot water; let stand until softened, about 5 minutes.

2. Drain noodles; rinse with cold water. Drain well and return to bowl.

3. In a large skillet, cook and crumble sausage over medium heat until no longer pink, 5-7 minutes. Drain on paper towels.
4. Mix salad dressing, 1/2 cup of green onions, cilantro, lime zest, lime juice and contents of reserved seasoning packet; add to noodles. Toss with snow peas, carrots, 3 tablespoons peanuts and sausage. Sprinkle with the remaining green onions and peanuts.



CRUNCHY ROMAINE STRAWBERRY SALAD

Play around with some color combination in your Ramen dish. Add some mouthwatering salad to bring in creativity to your recipe..

PREP TIME/TOTAL TIME: 30 mins

serving: 12

INGREDIENTS

- 1 package (3 ounces) of ramen noodles
- 1 cup of chopped walnuts
- 1/4 cup of butter
- 1/4 cup of sugar
- 1/4 cup of canola oil
- 2 tablespoons of red wine vinegar
- 1/2 teaspoon of soy sauce
- 8 cups of torn romaine
- 1/2 cup of chopped green onions
- 2 cups of fresh strawberries, sliced

PREPARATIONS

1. Discard seasoning packet from ramen noodles or save for another use. Break noodles into small pieces. In a large skillet, cook noodles and walnuts in butter over medium heat for 8-10 minutes or until golden; cool.
2. **For dressing,** in a small bowl, whisk the sugar, oil, vinegar and soy sauce. Just before serving combine the romaine, onions, strawberries and noodle mixture in a large bowl. Drizzle with dressing and toss gently.

Crunchy Romaine Strawberry Salad

Cookerel Cooks



CONCLUSION

Ramen is gaining increased popularity according to google trend results. The wide spread in popularity of Ramen is due to the creativity of Recipes which it comes with. To achieve the best taste, follow the instructions in this book and where necessary, you may increase the number of spices to suit your taste but following the instructions in this book will give you a perfect outcome which you will like.

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