

Ingrediënten en Recept



Ingredients

- 1 tbsp. vegetable oil
- 1 large onion, chopped
- 1 red bell pepper, chopped
- ½ head broccoli, cut into florets
- 1 lb. ground beef
- 6 oz ramen noodles, (2 packets with seasoning packets discarded)
- Salt and pepper, to taste

Sauce

- ¼ c. soy sauce
- 1 tbsp. [brown sugar](#)
- 1 tbsp. apple cider vinegar
- 2 tsp. sriracha
- 1 clove garlic, minced
- 1 scallion, (chopped)

Instructions

1. In a large skillet over medium heat, heat oil. Add onions, peppers, and broccoli and cook until tender, 5 minutes. Remove from the pan.
2. Add ground beef, season with salt and pepper, and cook until no longer pink, 5 minutes more. Drain fat and return vegetables back to the skillet
3. **Make sauce:** Whisk together soy sauce, brown sugar, apple cider vinegar, Sriracha, and garlic.
4. In a medium saucepan, bring water to a boil. Add ramen noodles and cook until tender, 2 minutes. Drain.
5. Add cooked ramen noodles to skillet and pour over sauce. Toss until completely combined. Taste and season with more salt and pepper, if necessary. Then garnish with scallions and serve.

Bron

What's In The Pan?
Easy and Delicious Recipes

Prep Time
5 mins

Cook Time
20 mins

Total Time
25 mins

👤 Course: Main Course ✂️ Cuisine: Asian
Keyword: ramen noodles Servings: 4 cups cups
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<https://www.facebook.com/groups/532026932228856/posts/540671464697736>
<https://whatsintheapan.com/ramen-noodles-stir-fry/>



Info Martine Lycke

In pan:

Ui

1 gele paprika

½ Broccoli

1 lookteentje

In olijfolie aanstoven

Opzijleggen in pan

Ondertussen ramen klaarmaken

3 oz voor 2 dus, = 85 g,

gebruikt 2 stuks = 125 g

In kokend water

In zelfde pan

250 g kippengehakt aanbakken

Mooi bruin bakken

Daarna groenten eronder mengen

Ondertussen saus klaarmaken

1 el soja saus

1 el donkere soja saus

1 el bruine suiker

1 el appel azijn

1 kl sriracha

1 lente ui

Saus en ramen toevoegen bij groenten en vlees

Mooi onder elkaar mengen

Fotos

