

# Spicy Ramen

Yield: 6 min  
Total Time: 22 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-chinese-ramen-recipe>

## Ingredients:

- 3 ramen packets discard seasoning
- 2 tablespoons sesame oil divided
- 1 pound lean ground pork or ground chicken
- 1 small onion chopped
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 garlic cloves minced
- 1 tablespoon ginger freshly grated
- 2 carrots cut into matchsticks
- 1 red bell pepper chopped into 1/2" pieces
- 2 cups cabbage thinly sliced
- 1 cup cocktail peanuts may sub other peanuts
- 1 cup chicken broth
- 2 tablespoons reduced sodium soy sauce
- 2 tablespoons oyster sauce
- 2 tablespoons rice wine Japanese, may sub dry sherry
- 1 tablespoon hoisin sauce Lee Kum Kee or Kikkoman
- 1 tablespoon Asian sweet chili sauce like Mae Ploy
- 2 sriracha hot chili sauce tablepoons
- 1 1/2 teaspoons cornstarch

## Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 45 milligrams
4. Fat: 21 grams
5. Fiber: 4 grams
6. Protein: 25 grams
7. SaturatedFat: 3.5 grams

8. Sodium: 740 milligrams

9. Sugar: 4 grams

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