



## Garlic Ramen

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
2 People	5 MIN	15 MIN		10

Garlic ramen is a rich and comforting noodle soup made with flavorful broth, garlic, and noodles. It combines bold garlic aroma with a warm, savory base to create a satisfying and cozy dish. This easy homemade version comes together quickly and can be customized with your favorite toppings. It's perfect for quick meals while still delivering deep, restaurant-style flavor.

### Ingredients

- 2 packs ramen noodles
- 4-5 garlic cloves, minced
- 1 tablespoon oil
- 3 cups broth (chicken or vegetable)
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- Salt and pepper to taste
- Optional: green onions, boiled egg, chili oil

## Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 15 minutes
- Total Time: 20 minutes
- Servings: 2
- Course: Main / Soup
- Cuisine: Asian-inspired

## Cooking Method

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### Instructions

1. Heat oil in a pot over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.
3. Pour in broth and bring to a simmer.
4. Add soy sauce and sesame oil.
5. Add ramen noodles and cook according to package instructions.
6. Taste and adjust seasoning.
7. Serve hot with desired toppings.

### Cooking Tips

- Do not burn garlic — cook gently

- Use good-quality broth for better flavor
- Add toppings for extra texture and taste

## Variations

- Add chicken, shrimp, or tofu
- Add vegetables like spinach or mushrooms
- Add chili oil for spice
- Use roasted garlic for a milder flavor

## What to Serve with Garlic Ramen

- Dumplings
- Stir-fried vegetables
- Fried rice
- Asian-style sides

## Storage

Store broth and noodles separately in the refrigerator for up to **2 days**.

## Reheating

Reheat broth and add fresh noodles if possible.

## Frequently Asked Questions

### Can I use instant ramen?

Yes, just skip or reduce seasoning packets.

### How do I make ramen richer?

Use better broth and add toppings like eggs.

### Can I make it vegetarian?

Yes, use vegetable broth.

### Recipe Author

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