

Kimchi Ramen

Quick and yummy instant noodle hack with homemade kimchi and a few pantry staples.

Ingredients

- 1 package Beef or Chicken flavored Instant Ramen (noodles and seasoning pack)
- 1 cup (or more!) Homemade Kimchi, plus a Tbsp or two of the kimchi juice (the liquid in the jar)
- 1 clove Garlic, minced (about 1 tsp)
- 1 tsp Gochujang (Korean chili paste, if you have it) OR chili powder
- 1/2 tsp Soy Sauce (optional, just for extra depth/saltiness)
- 2 cups Water (or slightly less than the package calls for, to make a stronger broth)

Instructions

1. Sauté Aromatics (The Flavor Base):

1. In a small pot, add a tiny splash of oil (about 1/2 tsp) and heat over medium.
2. Add the minced garlic and the kimchi (the solid cabbage pieces).
3. Sauté for about 1-2 minutes until the garlic is fragrant. This step deepens the kimchi's flavor!

2. Build the Broth:

1. Pour in the water and the kimchi juice.
2. Add about half of the instant ramen seasoning packet. We use half because the kimchi and soy sauce are salty. You can always add more later!
3. Stir in the Gochujang or chili powder and the soy sauce until dissolved.
4. Bring the broth to a boil, then reduce the heat to a simmer and let it bubble gently for about 3 minutes. This allows all the kimchi flavors to meld into the broth.

3. Cook the Noodles:

1. Add the ramen noodles to the simmering broth.
2. Cook according to package directions, usually about 3 minutes, or until they are al dente (slightly firm).

4. Finish and Serve:

- Taste the broth. Does it need more salt? Add a pinch from the remaining seasoning packet. Does it need more spice/funk? Add a little more kimchi juice.
- Pour the noodles and broth into a serving bowl.

Special Notes

Created with Google Gemini. Either beef or chicken works great for this as the kimchi and chili flavors take over, but the ramen packet provides the salty soup base. If you have leftover cooked meat, cut it up and throw it in during the last minute of simmering to make it even heartier!

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