

Slow Cooker Beef Ramen Bowl



Servings:

6 servings

Prep Time:

10 min.

Cook Time:

4 hours

Ingredients

- 2 lbs **Beef Stew Meat**
- 1 tbsp **Olive Oil**
- For meat: **1 tsp Salt, 1/4 tsp Pepper**
- 4 cups **Beef Broth**
- 2 tbsp **Tamari or Soy Sauce**
- 1 tbsp **Rice Wine Vinegar**
- 2 tbsp **Sesame Oil**
- 1 tbsp **Brown Sugar**
- 1 tbsp **Chili Crisp**
- **3 Green Onions (Scallions)**, sliced
- 4 **Garlic Cloves**, grated
- 1 tbsp **Fresh Ginger**, peeled, grated
- 1 bag (12oz) **Shredded Carrots**
- 2 packages **Ramen**

Method of Preparation

Step 1

Season the stew meat with salt and pepper.

Heat a skillet over medium-high heat and evenly brown the meat.

Step 2

Add the beef and all the ingredients **except** the ramen noodles and broccoli florets to the slow cooker. Stir to combine.

Cover and cook on **low** for 6-8 hours or **high** for 4 hours.

Step 3

When the meat is fork tender add the ramen and broccoli. Stir to combine, recover, and cook until the ramen is tender, about 10 minutes.

Step 4

To serve, place a portion of the cooked ramen in a bowl, ladle the broth, beef and vegetables over the noodles. Garnish with green onions and sesame seeds.

Noodles, seasoning package
discarded

- 1 bag (12oz) **Broccoli Florets**
- Garnish: **Green Onions,**
Sesame Seeds

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