DIY Beef Ramen Noodle Jars

15 MIN	4 SERVINGS	400 CAL	32 G PROTEIN



Total Time: 15 min

Ingredients:

- [ ] 12 ounces thinly sliced cooked beef Flank Steak
- [ ] 2 tablespoons beef base
- [ ] 1/2 cup chopped kimchi
- [ ] 4 teaspoons red miso paste
- [ ] 8 drops sesame oil
- [ ] 2 cups baby spinach leaves
- [ ] 1 cup shredded carrot
- [ ] 8 fresh mushrooms, thinly sliced
- [ ] 1/2 cup thinly sliced green onions
- [ ] 2 packages (3 ounces each) dried ramen noodles, any flavor

Toppings (optional):

- [ ] Reduced-sodium soy sauce, chili sauce, chili oil, sesame seeds, thinly sliced nori (dried seaweed) and thinly sliced shallots

---

Cooking:

1. Add 1-1/2 teaspoons beef concentrate, 2 tablespoons kimchi, 1 teaspoon miso paste and 2 drops sesame oil to each of four 1-quart Mason canning jars. To each jar, add 3 ounces (1/2 cup) cooked beef steak, 1/2 cup spinach leaves, 1/4 cup carrot, quarter of mushroom slices and 2 tablespoons green onion. Add half of each package of ramen noodles to each jar, discarding flavor packets. Close jars. Refrigerate at least 1 hour.

2. To serve, remove lid and carefully add 2-1/2 cups boiling water to each jar. Close jar tightly and let stand 5 minutes, shaking occasionally. Serve with toppings, if desired.

Cook's Tip: Jars can be refrigerated for as long as 3 days and prepared as needed.



Funded by Beef Farmers and Ranchers