Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love





Bubbie's Beef & Broccoli Over Fried Ramen Noodles

Tender beef, crisp broccoli, and savory herbs served over golden, pan-fried ramen noodles in a rich garlic-soy sauce.

Prep Time: 15 minutes	Cook Time: 25 minutes	Total Time: 40 minutes	Servings: 4 – 6

Ingredients

Beef & Broccoli

- 1½ lbs beef sirloin or flank steak, thinly sliced
- 2 tbsp olive oil
- 4 cups broccoli florets
- 1 small onion, sliced
- 3 cloves garlic, minced
- 1 tsp grated fresh ginger
- 1 tsp dried parsley
- 1 tsp dried oregano
- ½ tsp dried thyme
- Salt and black pepper, to taste



Sauce

- ½ cup low-sodium beef broth
- ½ cup soy sauce
- 2 tbsp teriyaki sauce
- 1 tbsp Worcestershire sauce
- 1 tbsp brown sugar or honey
- 1 tbsp cornstarch
- 2 tbsp cold water



Fried Ramen

- 2 packages ramen noodles (discard seasoning packets)
- 2 tbsp butter
- 1 tbsp sesame oil (or olive oil)
- 1 tsp garlic powder
- 1 tbsp chopped parsley

Instructions

1. **Fry the Ramen:** Cook ramen noodles for only 2 minutes. Drain well. Heat butter and sesame oil in a large skillet. Add noodles and cook 5–7 minutes, turning occasionally until golden and slightly crispy. Season with garlic powder and parsley. Remove and keep warm.
2. **Cook the Beef:** Heat olive oil in the same skillet. Season beef with salt, pepper, oregano, thyme, and parsley. Cook 3–4 minutes until browned. Remove from skillet.
3. **Cook the Vegetables:** Add sliced onions and broccoli. Cook 4–5 minutes until crisp-tender. Add garlic and ginger during the last minute.
4. **Make the Sauce:** Whisk together beef broth, soy sauce, teriyaki sauce, Worcestershire sauce, brown sugar, and cornstarch mixed with cold water. Pour into skillet. Simmer until sauce thickens.
5. **Finish:** Return beef to the skillet. Toss everything together until coated in the rich brown sauce. Serve over the crispy fried ramen noodles. Garnish with parsley, sesame seeds, or sliced green onions.

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH HERBS

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