

# Spicy Beef Ramen



## Ingredients

1.
  1. 45 ml (3 tbsp) canola oil
  2. 8 ml (1 tsp) cayenne pepper flakes
  3. 8 ml (1 tsp) paprika
  4. 15 ml (1 tbsp) chopped garlic
2.
  1. 4 packs of ramen
  2. 1 finger of ginger grated
  3. 450gm (1 lb) ground beef
  4. 1 small chopped onion
  5. 45 ml (3 tbsp) soya sauce

## Preparation

1. Make chili oil by simmering ingredients 1. a few minutes over medium heat without burning the oil and set aside.
2. Add the ramen to boiling water, boil 3-4 minutes, drain and set aside.
3. To the same pan, heat the chili oil over medium heat, add ingredients 2. except the ramen until the meat lost its rosy color.
4. Mix in the cooked ramen, warm and serve.