

Miso Butter Ramen Stir-Fry

Servings: 2 **Prep Time:** 5 minutes **Cook Time:** 10 minutes **Total Time:** 15 minutes

This miso butter ramen stir-fry is a fast, savory noodle dish inspired by Japanese flavors and busy-weeknight cooking. Rich butter melts into umami-packed miso to create a silky sauce that coats every strand of ramen, while mushrooms and bok choy add texture and freshness.

It feels restaurant-worthy but comes together in just 15 minutes using simple pantry ingredients.

Why You'll Love This Recipe

- Ultra-fast – ready in just 15 minutes
- Big umami flavor from miso + butter
- No seasoning packet needed
- Customizable with proteins or veggies
- Perfect for lunch or dinner

Ingredients

- 2 packs ramen noodles (discard seasoning packets)
- 2 Tbsp butter
- 1 Tbsp miso paste (white or yellow miso works best)
- 1 cup mushrooms, sliced
- 1 cup bok choy, chopped (separate stems & leaves if possible)
- Optional toppings: green onions, sesame seeds, chili flakes

Ingredient Notes & Substitutions

Miso paste: White miso is mild and slightly sweet; yellow miso adds deeper umami. Avoid red miso unless you prefer a stronger flavor.

Butter: Unsalted butter gives better control over saltiness.

Ramen noodles: Any instant ramen works. Fresh noodles are great too.

Vegetables: Bok choy adds freshness; spinach, cabbage, or snap peas make great substitutes.

Instructions

1 **Step 1: Prepare the ramen**

Boil noodles for about 2 minutes until softened but still firm. Drain and set aside. Slightly undercooking helps them hold their shape.

2 **Step 2: Make the miso butter sauce**

Heat a large pan or wok over medium heat. Melt the butter, then add the miso and stir 30–40 seconds until smooth, glossy, and fragrant.

3 **Step 3: Cook the vegetables**

Add mushrooms and sauté 2 minutes. Add bok choy stems first, cook 30 seconds, then add leaves until wilted.

4 **Step 4: Combine everything**

Add ramen to the pan and toss to coat. Stir-fry 1–2 minutes. Add 1–2 Tbsp noodle water if mixture looks dry.

5 **Step 5: Serve**

Divide into bowls. Top with green onions, sesame seeds, or chili flakes. Serve immediately.

Tips for Best Results

- Do not overcook noodles — they finish cooking in the pan
- Miso burns easily, so keep heat at medium and stir constantly
- Taste before seasoning — miso is naturally salty

Storage & Reheating

Refrigerator: Store in an airtight container up to 2 days.

Reheat: Warm in a pan with a splash of water or butter to revive the sauce.

Easy Variations

- Protein add-ins: Soft-boiled egg, tofu, sliced chicken, or shrimp
- Spicy version: Add chili oil or gochujang
- Garlic boost: Add 1 minced garlic clove with the butter
- Sesame finish: Drizzle with a few drops of sesame oil before serving