



BIRRIA RAMEN

Our Beef Birria is a Mexican-style beef pot roast slowly cooked in a rich and flavorful tomato stew. It can be served as a stew or to make the popular birria tacos with melted cheese and a side of the rich and flavorful consomé for dipping.

INGREDIENTS

- 1 Package Del Real Foods® Birria
- Ramen Noodles (enough for 4 servings)
- Chopped White Onion 1 Cup
- Lime Wedges 4
- Fresh Cilantro (Optional Garnish)
- Sliced Radish (Optional Garnish)



15

Minutes
Prep Time



15

Minutes
Cook Time



ABOUT 4-5

Servings

PREPARATION

1. Heat Del Real Foods® Birria according to package instructions. Separate meat from broth.
2. Cook Ramen Noodles according to package instructions.
3. Wash and prepare vegetables.
4. In a bowl add one serving of ramen noodles, $\frac{1}{2}$ cup Birria broth, $\frac{1}{4}$ cup chopped white onion, and top with Del Real Foods® Birria meat. Add hot water if broth flavor is too strong. Garnish with sliced radish, fresh cilantro, and lime. Enjoy!