

Mongolian Ground Beef Noodles



Instructions:

1. Cook the Noodles:

Prepare noodles according to the package directions. Drain, toss with a little sesame oil to prevent sticking, and set aside.

2. Cook the Beef:

In a large skillet or wok, brown the ground beef over medium-high heat. Drain excess fat if necessary.

3. Add Aromatics:

Stir in the garlic and ginger. Sauté for 1-2 minutes until fragrant.

4. Prepare the Sauce:

In a bowl, whisk together soy sauce, hoisin, oyster sauce, chili garlic sauce, brown sugar, and cornstarch slurry.

5. Combine:

Pour the sauce into the beef mixture and let it simmer for 2-3 minutes until thickened slightly.

6. Add Noodles:

Toss in the cooked noodles and green onions. Stir well to coat everything evenly in the sauce.

7. Serve:

Serve hot, optionally garnished with sesame seeds or more green onions

Ingredients:

For the Noodles:

8 oz Wide Rice Noodles or Lo Mein Noodles
1 Tablespoon Sesame Oil, For Flavor, Optional

For the Beef:

1 lb Ground Beef
3 Cloves Garlic, Minced
1 Tablespoon Fresh Ginger, Grated
3 Green Onions, Chopped

For the Sauce:

1/4 Cup Low-Sodium Soy Sauce
2 Tablespoons Hoisin Sauce
1 Tablespoon Oyster Sauce
1 Tablespoon Chili Garlic Sauce, Adjust To Heat Preference
1 Tablespoon Brown Sugar
1 Teaspoon Cornstarch Mixed With 2 Tablespoons Water