



## *DFAC Yakisoba*



### **Ingredients:**

- 2 lbs ground beef, 90% lean
- 1 chopped onion
- 1-2 chopped green peppers, julienne
- $\frac{2}{3}$  cup Vegetable Broth
- $\frac{1}{4}$  cup soy sauce
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp ground ginger
- $\frac{1}{4}$  tsp black pepper
- 1 cup chopped green onions (optional)
- Salt to taste
- 1 lb hot, cooked spaghetti noodles

### **Method:**

1. Cook spaghetti in salted water until tender, about 10 to 12 minutes.
2. Brown meat in a skillet until beef loses its pink color, stirring to break apart, drain off excess fat.
3. Combine beef with onions, peppers, soy sauce, salt, garlic powder, ginger, and pepper. Cook until onions are tender, about 10 minutes, stirring constantly.
4. Add water, green onions, and spaghetti, mixing thoroughly.
5. Heat to serving temperature, 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
6. Serve with Ka-Me Sweet Chili Sauce, or one to your liking, if desired.