



Mongolian Noodles with Ground Beef



Ingredients

- 8 oz Ramen noodles (or any thin noodles)
- 1 lb. Ground beef
- 3 Cloves garlic, minced
- 1/4 Cup soy sauce
- 1/4 Cup hoisin sauce
- 2 TBLs brown sugar
- 1 tsp sesame oil
- 1/4 tsp crushed red pepper flakes (optional)
- 2 Green onions, chopped (for garnish)
- 1 TBL Cornstarch mixed with 2 TBLs water (optional, for thickening)

Method:

1. Bring a pot of water to a boil and cook the noodles according to package instructions. Drain and set aside.
2. In a small bowl, whisk together soy sauce, hoisin sauce, brown sugar, sesame oil, and red pepper flakes. Set aside.
3. Heat a large skillet or wok over medium-high heat. Add the ground beef and cook, breaking it apart with a wooden spoon, until browned and cooked through, about 5-7 minutes. Drain any excess fat.
4. Add the minced garlic to the cooked beef and sauté for 1 minute until fragrant. Pour in the prepared sauce and stir to coat the beef. If you'd like a thicker sauce, add the cornstarch slurry and cook for an additional 1-2 minutes until thickened.
5. Add the cooked noodles to the skillet and toss to combine, ensuring the noodles are evenly coated with the sauce.
6. Transfer to serving plates and garnish with chopped green onions. Serve hot.