

Mongolian-Style Ground Beef Noodles

INGREDIENTS

- 2 lbs ground beef (85/15)
- 4 tsp cornstarch
- 1/2 tsp baking soda (optional, for tenderness)
- Salt + pepper
- 12 oz noodles (lo mein, spaghetti, or similar)
- Salted water (if cooking noodles)
- 2/3 cup low sodium soy sauce
- 1/2 cup water or beef broth
- 2 tbsp honey
- 1 tsp brown sugar
- 2 tbsp rice vinegar
- 1-2 tsp hoisin (optional)
- 1 tsp oyster sauce (optional but recommended)
- 2 tsp sesame oil
- 1 medium sweet or yellow onion, diced into larger pieces
- 6-8 cloves garlic, minced
- 2-3 tsp fresh ginger
- 1 bunch green onions, sliced
- *Optional: red pepper flakes or chili crisp*

DIRECTIONS

1. Cook noodles if needed (boil, drain, toss with a little oil). If using pre-cooked, have them ready.
2. Mix ground beef with cornstarch, baking soda (if using), salt, and pepper. Let sit 5-10 minutes.
3. Heat oil in a large skillet over medium-high. Add beef, press into a flat layer, and cook undisturbed 2-3 minutes for crispy edges. Break up and cook through.
4. Push beef to one side, add onion, and cook 2-3 minutes until softened. Mix together.
5. Add garlic and ginger; cook 30-60 seconds.
6. Whisk sauce ingredients, pour into the pan, toss, and simmer 1-2 minutes until slightly thickened.
7. Add noodles and toss to coat. Add a splash of water/broth if needed. Optional: stir in a cornstarch slurry and simmer 30-60 seconds to thicken.
8. Finish with sesame oil and green onions. Add red pepper flakes or chili crisp if desired.
9. Serve hot with stir fry vegetables on the side.