

GROUND BEEF & NOODLES (ASIAN-STYLE)

By Tawnie Graham of Kroll's Korner
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Yields:
4 servings

Prep Time:
10 mins

Cook Time:
20 mins



INGREDIENTS

FOR THE BEEF & NOODLES:

- 1 lb. ground beef
- 1 Tbsp. sesame oil
- 1 Tbsp. vegetable oil
- ½ large white onion, diced small
- 2 tsp. garlic, minced (~2 cloves)
- 2 green onions, chopped
- noodles of choice (ramen, rice noodles, egg noodles, etc.)

FOR THE SAUCE:

- 2 Tbsp. soy sauce
- 1 Tbsp. brown sugar
- 1 ½ Tbsp. mirin
- 1 tsp. fresh ginger, minced
- 1 tsp. hoisin
- 1 tsp. fish sauce
- 1 Tbsp. Sriracha (optional)

OPTIONAL GARNISHES:

- finely sliced green onions, toasted sesame seeds, red pepper flakes

INSTRUCTIONS

- 1 Mix the ingredients together for the sauce in a small bowl or mason jar.
- 2 Heat sesame oil and vegetable oil in a large nonstick skillet. Add the onion and garlic and cook; stirring, until fragrant, ~5 minutes.
- 3 Add ground beef and cook, breaking it up with a wooden spoon until meat is no longer pink.
- 4 Add the sauce and green onions and bring to a simmer. Taste and season with salt and pepper, as desired.
- 5 Remove from heat and serve immediately with noodles of choice. Garnish with more green onions and sesame seeds if desired.