

Treasure Barrel

Mongolian Ground Beef Noodles

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef (85% lean), seasoned
- [ ] 8 oz egg noodles or wheat spaghetti
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp brown sugar
- [ ] 1 tbsp rice vinegar
- [ ] 2 tsp sesame oil
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 3 green onions, sliced
- [ ] 1 tbsp vegetable oil

Optional Garnish

- [ ] Sesame seeds
- [ ] Fresh cilantro leaves
- [ ] Sliced red chili

Instructions

1. Bring a pot of salted water to boil, cook noodles until al dente, then drain and set aside.
2. In a large skillet over medium-high heat, add vegetable oil and brown the ground beef, breaking it up until fully cooked and caramelized, about 5-6 minutes.
3. Add garlic and ginger; stir for 30 seconds until fragrant, then pour in soy sauce, brown sugar, and rice vinegar. Let the mixture simmer for 2 minutes to thicken.
4. Toss the cooked noodles into the skillet, drizzle sesame oil, and mix until every strand is coated with the glossy sauce.
5. Stir in sliced green onions, remove from heat, and transfer to serving bowls. Garnish with sesame seeds, cilantro, or red chili if desired.

Nutrition per serving

420 kcal	28 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too much, add a splash of the reserved noodle water.
- For extra depth, deglaze the pan with a splash of chicken broth before adding the soy mixture.
- Serve immediately for best texture; the noodles continue to absorb sauce if left to sit.