

## Mongolian Ground Beef Noodles: The Weeknight Dinner You Didn't Know You Needed

Looking for a quick, flavorful, and wallet-friendly dinner? These



**TIME**  
**1 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 lb ground beef
- 5 cloves garlic, minced
- 1/3 cup brown sugar
- 1/4 cup beef broth
- 1/3 cup soy sauce
- 3 tablespoons hoisin sauce
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground black pepper
- Pinch red pepper flake, optional
- 10 oz linguine (or noodles of choice)
- 1 tablespoon cornstarch
- 2 tablespoons water
- 4 green onions, sliced

### DIRECTIONS

- Step 1: Cook the Pasta:** Bring a large pot of water to a boil. Cook your linguine or chosen noodles according to package instructions. Drain and set aside.
- Step 2: Brown the Beef:** In a large skillet over medium-high heat, cook ground beef until no longer pink. Drain excess fat if needed.
- Step 3: Add Garlic:** Stir in minced garlic and cook for about 1 minute, until fragrant.
- Step 4: Make the Sauce:** Add soy sauce, beef broth, brown sugar, hoisin, ginger, red pepper flakes, and black pepper. Stir to combine.
- Step 5: Thicken the Sauce:** Mix cornstarch and water in a small bowl. Pour into the beef mixture and bring to a gentle boil until the sauce thickens.
- Step 6: Combine and Serve:** Add cooked noodles to the skillet and toss until well-coated. Let them sit for 2-3 minutes to absorb the sauce. Garnish with sliced green onions and serve hot!

### SWAPS & NOTES

Ground turkey or chicken works great if you want something leaner.

Use tamari or coconut aminos for a gluten-free version.

Sub rice noodles or ramen for a different texture twist.

Fresh ginger adds a punch if you have it-just use 1 tablespoon grated. ???

### TIPS FOR SUCCESS

Don't skip the cornstarch slurry-it thickens the sauce and gives it that glossy, restaurant-style finish.

You may want to adjust the soy sauce or sugar to match your desired sweet/savory balance.

Use pre-minced garlic for speed if you're in a rush. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/mongolian-ground-beef-noodles-the-weeknight-dinner-you-didnt-know-you-needed/>