

Quick & Easy Mongolian Ground Beef Noodles: Takeout at Home!

Mongolian Ground Beef Noodles: Sweet, Savory, and Ready in 15 Minutes!



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

8 oz ramen noodles (or thin stir-fry noodles)
1 lb ground beef (lean or medium fat content)
3 cloves garlic, minced
... cup soy sauce (low-sodium preferred)
... cup hoisin sauce
2 tablespoons brown sugar (packed)
1 teaspoon sesame oil (toasted sesame oil recommended)
... teaspoon crushed red pepper flakes (optional, for heat)
2 green onions, chopped (for garnish)
1 tablespoon cornstarch mixed with 2 tablespoons cold water (optional, for thickening, forming a slurry)

DIRECTIONS

1. Cook the Noodles: Bring a large pot of water to a rolling boil. Add the 8 oz ramen noodles (discarding seasoning packets) or other thin noodles. Cook according to package instructions until al dente (cooked but still slightly firm to the bite). Drain the noodles well and set aside.
2. Prepare the Sauce: In a small bowl, whisk together the ... cup soy sauce, ... cup hoisin sauce, 2 tablespoons packed brown sugar, 1 teaspoon sesame oil, and ... teaspoon crushed red pepper flakes (if using). Whisk until the sugar is dissolved and the sauce is well combined. Set this prepared sauce aside.
3. Cook the Beef: Heat a large skillet or wok over medium-high heat. Add the 1 lb ground beef. Cook, breaking it apart with a wooden spoon or spatula, until it is completely browned and cooked through. Drain any excess fat from the skillet.
4. Combine Beef and Sauce: Add the 3 cloves minced garlic to the cooked ground beef in the skillet. SautØ for about 1 minute until fragrant, stirring constantly. Pour the prepared sauce mixture over the cooked beef in the skillet. Stir well to coat the beef completely. If you desire a thicker sauce, now is the time to add the cornstarch slurry (1 tablespoon cornstarch mixed with 2 tablespoons cold water). Whisk the slurry into the simmering sauce and cook for 1-2 additional minutes, stirring constantly, until the sauce has thickened to your desired consistency.
5. Toss with Noodles: Add the cooked noodles directly into the skillet with the sauced ground beef. Using tongs, toss to combine everything, ensuring the noodles are evenly coated with the rich Mongolian

sauce. Continue tossing for 1 minute to heat the noodles through.

6. **6. Serve:** Transfer the Mongolian Ground Beef Noodles into serving plates or bowls. Garnish generously with chopped green onions. Serve hot and enjoy this delicious, quick, and satisfying meal!

SWAPS & NOTES

Noodles: Ramen noodles (without the seasoning packets) are quick and convenient.

You can also use thin spaghetti, linguine, lo mein, or chow mein noodles .

Ground Beef: You can use lean or medium ground beef .

Ground turkey or pork can be substituted, but the flavor profile will be slightly different.

TIPS FOR SUCCESS

Prep All Ingredients (Mise en Place): This dish comes together very quickly, so have all your ingredients chopped, measured, and the sauce mixed before you start cooking.

Drain Excess Fat: Draining fat from the ground beef helps keep the dish from being greasy and allows the sauce to cling better.

Don't Overcook Noodles: Cook noodles just to al dente; they will absorb more sauce and soften slightly when tossed in the hot skillet.

Whisk Cornstarch Slurry Well: If using, ensure cornstarch is fully dissolved in cold water before adding to the hot sauce to avoid lumps.

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

Original recipe: <https://chefmaniac.com/quick-easy-mongolian-ground-beef-noodles-takeout-at-home/>