

Quick Mongolian Noodles with Sweet Soy Garlic Sauce

If you're craving bold takeout-style flavors without leaving your kitchen,



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25 min

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INGREDIENTS

8 oz lo mein or udon noodles
1 lb flank steak or chicken breast, thinly sliced
Salt, to taste
Black pepper, to taste
2 tbsp cornstarch
2 tbsp vegetable oil, divided
1 red bell pepper, thinly sliced
1 cup broccoli florets
3 green onions, chopped
Sesame seeds (optional, for garnish)
Sauce:
... cup soy sauce
... cup hoisin sauce
2 tbsp brown sugar
2 garlic cloves, minced
1 tbsp fresh ginger, minced
 $\frac{1}{2}$ cup water
1 tbsp cornstarch mixed with 2 tbsp water (optional for thickening)

DIRECTIONS

1. Cook the Noodles: Prepare the lo mein or udon noodles according to package instructions.
2. Drain and set aside.
3. Prepare the Meat: Season the sliced steak or chicken with salt and black pepper.
4. Toss the meat with cornstarch to lightly coat. This helps create a nice sear and thickens the sauce.
5. Sear the Meat: Heat 1 tablespoon vegetable oil in a large skillet or wok over medium-high heat.
6. Add the meat in a single layer and cook for 2-3 minutes per side until browned.
7. Remove the meat from the pan and set aside.
8. Cook the Vegetables: Add the remaining oil to the skillet.
9. Stir-fry the bell pepper, broccoli, and green onions for 3-4 minutes until tender-crisp.
10. Prepare the Sauce: In a bowl, whisk together:
11. Soy sauce
12. Hoisin sauce
13. Brown sugar
14. Garlic
15. Ginger
16. Water
17. Pour the sauce into the skillet and bring it to a gentle simmer.
18. Thicken the Sauce (Optional): If you prefer a thicker sauce, add the cornstarch slurry and cook until the sauce thickens slightly.
19. Combine Everything: Add the cooked noodles and seared

meat back into the skillet.

20. Toss everything together for 2-3 minutes until the noodles are heated through and evenly coated.
21. Garnish and Serve: Top with additional green onions and sesame seeds if desired.
22. Serve immediately.

SWAPS & NOTES

Noodles: Lo mein noodles provide the most authentic texture, but udon or even spaghetti can work in a pinch.

Protein options: Flank steak gives great flavor, but chicken breast, shrimp, or tofu are excellent alternatives.

Vegetable variations: Snap peas, carrots, mushrooms, or bok choy make great additions.

Sauce thickness: If you prefer a thicker sauce, add the cornstarch slurry while simmering.

TIPS FOR SUCCESS

Slice meat thinly: Thin slices cook quickly and stay tender.

Use high heat: This helps create the classic stir-fry flavor.

Cook ingredients in stages: Cooking meat and vegetables separately prevents overcrowding the pan.

Prepare everything ahead: Stir-fry recipes cook quickly, so having ingredients ready makes the process smooth.

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

Original recipe: <https://chefmaniac.com/quick-mongolian-noodles-with-sweet-soy-garlic-sauce/>