

Easy Mongolian Ground Beef Noodles Ready in Just 15 Minutes

Mongolian Noodles with Ground Beef: A Fast, Flavor-Packed Weeknight Favorite



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15 min

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INGREDIENTS

- 8 oz ramen noodles, or any thin noodles
- 1 lb ground beef
- 3 cloves garlic, minced
- 1/4 cup soy sauce
- 1/4 cup hoisin sauce
- 2 tablespoons brown sugar
- 1 teaspoon sesame oil
- 1/4 teaspoon crushed red pepper flakes, optional
- 2 green onions, chopped, for garnish
- 1 tablespoon cornstarch mixed with 2 tablespoons water, optional for thickening

DIRECTIONS

1. Bring a pot of water to a boil and cook the noodles according to package directions. Drain and set aside.
2. In a small bowl, whisk together the soy sauce, hoisin sauce, brown sugar, sesame oil, and crushed red pepper flakes if using.
3. Heat a large skillet or wok over medium-high heat.
4. Add the ground beef and cook, breaking it up with a spoon, until browned and fully cooked, about 5 to 7 minutes.
5. Drain excess fat if needed.
6. Add the minced garlic to the skillet and cook for 1 minute, just until fragrant.
7. Pour in the prepared sauce and stir well to coat the beef.
8. Add the cornstarch slurry if using, and cook for another 1 to 2 minutes until the sauce thickens slightly.
9. Add the cooked noodles to the skillet and toss until everything is evenly coated.
10. Garnish with chopped green onions and serve hot.

SWAPS & NOTES

Ramen noodles are a great shortcut here, but lo mein noodles, spaghetti, rice noodles, or even linguine can work if that is what you have.

Just aim for a noodle that cooks quickly and can hold onto the sauce well.

Ground beef gives the dish richness and makes it extra filling, but ground turkey or ground chicken can be used for a lighter option.

If you want more texture and color, stir in shredded carrots, sliced bell peppers, snap peas, or broccoli during the last few minutes of cooking.

TIPS FOR SUCCESS

Since they will be tossed in the hot skillet with the sauce, it is best to cook them just to al dente so they do not become too soft.

Have the sauce mixed before you start browning the beef.

This recipe moves quickly, and having everything ready keeps the cooking process smooth.

Use medium-high heat when cooking the beef so you get good browning and flavor.

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Original recipe: <https://chefmaniac.com/easy-mongolian-ground-beef-noodles-ready-in-just-15-minutes/>