

Szechuan Noodles with Spicy Beef Sauce

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Ingredients

1 lb ground beef
1 1/2 cups chopped onions
2 teaspoons minced garlic
1 1/2 teaspoons minced fresh ginger
1/2-1 1/2 teaspoon dry crushed red pepper (start off with just a little and work your way up)
2 tablespoons sesame oil
2 tablespoons cornstarch
3/4 cup beef broth
1/3 cup hoisin sauce
2 tablespoons soy sauce
2 tablespoons oyster sauce (optional)
8 ounces vermicelli, cooked
1/2 cup sliced green onion

Directions

Brown ground beef in a large skillet, stirring until it crumbles; drain and keep warm.

Pour sesame oil in pan and heat till hot. Saute onion and next 4 ingredients in hot sesame oil until tender.

Combine cornstarch and beef broth, whisking until smooth.

Stir broth mixture, hoisin sauce, and soy sauce into onion mixture.

Bring to a boil, stirring constantly; boil, stirring constantly, 1 minute. Stir in ground beef.

Toss with hot cooked pasta, and sprinkle with sliced green onions.