

Asian Ground Beef Noodle Bowls

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Easy and quick to make using Top Ramenreg noodles and ground beef Great for a busy school night

Ingredients

- - 1 pound ground beef - 2 teaspoons green onion
- white part only
- thinly sliced - 2 ½ cups water - 2 (3 ounce) packages ramen noodles (such as Nissin® Top Ramen®) - 1 (12 ounce) package frozen Asian vegetable medley - 3 tablespoons hoisin sauce - 2 tablespoons soy sauce - 1 tablespoon Sriracha sauce - 1 tablespoon brown sugar - 1 tablespoon chopped fresh cilantro - ½ teaspoon Chinese five-spice powder - ¼ teaspoon ground ginger - 2 tablespoons green onions
- green parts only
- thinly sliced - 2 teaspoons sesame seeds

Instructions

1. Cook ground beef and white part of green onions in a large skillet over medium-high heat until meat is no longer pink and onions are soft and translucent
2. about 5 minutes. Remove from pan
3. drain
4. and set aside. Add water
5. ramen noodles
6. and frozen vegetables to the same skillet. Bring to a boil and cook until noodles are tender
7. 3 to 5 minutes. Meanwhile
8. combine hoisin sauce
9. soy sauce
10. Sriracha sauce
11. brown sugar
12. cilantro
13. Chinese five-spice
14. and ginger in a small bowl; stir until sauce is well combined. Return meat to the skillet
15. add sauce
16. and stir until heated through
17. about 2 minutes. Serve topped with green onions and sesame seeds.