

Mongolian Ground Beef Noodles

Pair perfectly with [Michael Ros Winery 2021 Tannat](#)

Prep Time:

30 minutes | **Prep Time:** 10 minutes **Cook Time:** 20 minutes | **Servings:** Serves 4

INGREDIENTS

- 1 lb ground beef
- 5 cloves garlic, minced
- 1/3 cup brown sugar
- 1/4 cup beef broth
- 1/3 cup soy sauce
- 3 tablespoons hoisin sauce
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground black pepper
- Pinch of red pepper flakes (optional for a spicy kick)
- 10 oz linguine
- 1 tablespoon cornstarch
- 2 tablespoons water
- 4 green onions, sliced for garnish

DIRECTIONS

Cook the Pasta:

- Begin by bringing a large pot of water to a boil.
- Add the linguine and cook according to package instructions until al dente.
- Drain and set aside.

Brown the Ground Beef:

- Heat a large skillet over medium-high heat.
- Add the ground beef and cook until browned, breaking it up with a spatula as it cooks.
- Drain any excess fat.

Add Aromatics and Sauces:

- Add the minced garlic to the browned beef and cook for about 1 minute, or until fragrant.
- Stir in the soy sauce, beef broth, brown sugar, hoisin sauce, ground ginger, black pepper, and red pepper flakes (if using). Mix well to combine all ingredients.

Thicken the Sauce:

- In a small bowl, mix the cornstarch with the water until smooth.
- Stir this mixture into the skillet with the beef.
- Bring to a gentle boil, stirring constantly, until the sauce thickens.

Combine with Noodles:

- Add the cooked linguine to the skillet, tossing to coat the noodles evenly with the sauce.
- Let the noodles simmer with the sauce for 2-3 minutes to allow the flavors to meld.

Garnish and Serve:

- Sprinkle the sliced green onions over the top of the dish. Serve hot.