

Hoisin Beef Noodles

Ingredients

2 T Vegetable Oil
1 lb Ground Beef
1 Onion (sliced)
5 clv Garlic (minced)
2 c Napa Cabbage (chopped)
1 c Carrot (julienned)
9 oz Egg Noodles (fresh)
2 T Oyster Sauce
2 T Hoisin Sauce
1 t Sweet Soy Sauce
2 t Vinegar
1/4 c Green Onions (chopped)
1/2 T Sesame Seeds

Instructions

- 1.Heat the vegetable oil in a wok over high heat. Add the beef and spread it out in the pan. Leave the beef to sear and cook for at least 5-6 minutes or until the meat juices evaporate and the beef starts to char.
- 2.Now use a spatula to lift the charred beef from the pan and toss it around. Next, add the onion and stir-fry for another minute. Add the garlic and stir-fry for another 20 seconds.
- 3.Then add the cabbage and stir-fry for another 20 seconds. Then toss in the carrot until it's just wilted. Turn the heat off and set aside. In a small bowl mix together oyster sauce, hoisin sauce, dark sweet soy sauce and vinegar. Set aside.
- 4.Cook the noodles in boiling water for a minute

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or until just al dente. Drain and add to the pan with the beef. Turn the heat back to high and add the sauce mix. Toss until well combined. Scatter over the green onions and sesame seeds before serving.