



Hoisin Beef Noodles



Ingredients:

- 2 TBLS Vegetable oil
- 1 – 1 ½ lb. Ground beef
- 1 Onion, sliced
- 2 Garlic cloves, finely chopped
- 2 cups Shredded Chinese cabbage (also known Napa or wombok cabbage)
- 1 cup Shredded carrot
- 9 oz Fresh Chinese egg noodles
- 2 TBLS Oyster sauce
- 2 TBLS Hoisin sauce
- 1 tsp Dark sweet soy sauce
- 2 tsp White vinegar
- ¼ cup Finely sliced spring onion (scallions)
- Sesame seeds to serve

Method:

1. Heat the vegetable oil in a wok or large frying pan over high heat. Add the beef mince and spread it out in 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. You want it to smell like hamburgers! Now use a spatula to lift the charred beef from the pan and toss it around.
2. Add the onion and stir-fry for another minute. Add the garlic and stir-fry for another 20 seconds. Then add the cabbage and stir-fry for another 20 seconds. Then toss through the carrot until it's just wilted. Turn the heat off and set aside.
3. Cook the noodles in boiling water for a minute or until just al dente. Drain and add to the pan with the beef. Turn the heat back to high and add the oyster sauce, hoisin sauce, dark sweet soy sauce and vinegar. Toss until well combined. Scatter over the spring onion and sesame seeds before serving.