



Sesame ginger beef noodles

Recipe by Chelsea Goodwin



Serves 4-5



Prep: 20 minutes

Cook: 10 minutes

INGREDIENTS

- 500g beef mince
- 250–300g long-life noodles
- 2 carrots, thinly sliced
- ¼ green cabbage (150g), thinly sliced
- 1 red capsicum, thinly sliced
- 3 green onions, sliced (pale and dark parts kept separate)
- 2 cloves garlic, crushed
- 1 tablespoon finely grated fresh ginger
- 2 tablespoons vegetable oil

Sauce

- 1 tablespoon cornflour
- 2 tablespoons brown sugar
- 2 tablespoons light soy sauce
- 1 tablespoon dark soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon rice wine vinegar
- 1 teaspoon sriracha

To serve

- Green onions, sliced (dark part)
- Sesame seeds



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DIRECTIONS

Prep

- Remove the mince from the fridge and let it come to room temperature while you prep.
- Boil the kettle, put the noodles in a bowl and then cover with boiling water. Leave for 10 minutes to soften (or follow package directions). Once ready, loosen gently with a fork, then drain in a colander.
- To make the sauce, place the cornflour in a bowl or jug and gradually add $\frac{1}{2}$ cup (125 ml) water, stirring until smooth. Stir in the remaining ingredients and set aside.
- Peel the carrots, then cut them into thin 5cm batons, thinly slice the cabbage and slice the capsicum into long strips. Slice the green onions, separating the dark green from the white/pale green slices. Crush the garlic and grate the ginger.

Cook

1. Heat a wok or large frying pan over high heat and add 1 tablespoon of oil.
2. When the oil is hot, stir-fry the garlic and ginger for 10 seconds. Add the beef mince and cook for about 3 minutes, breaking it up with a wooden spoon as it cooks. When it's almost fully browned, add 2 tablespoons of the sauce and continue cooking until fully browned. Tip into a bowl.
3. Heat the remaining tablespoon of oil in the wok, add the pale part of the green onion, carrot, capsicum and cabbage and stir-fry for a couple of minutes, until just tender.
4. Give the remaining sauce a quick stir and then add to the wok. Stir through for 30 seconds, then add the noodles and beef. Stir-fry for a couple of minutes, until combined and heated through. Taste and add additional sriracha for more spice, if you like.
5. Spoon into bowls and sprinkle with sliced green onions and sesame seeds.



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