

Bean Paste Beef Noodles Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

150g ground beef
1 portion basic flat fine noodles
Chopped scallions as needed
1 tablespoon cooking wine

Seasonings:

1 tablespoon sweet bean paste
2 tablespoons bean paste
1 tablespoon soy sauce
½ teaspoon sugar
5 tablespoons water
Pepper as needed

Method:

Heat 2 tablespoons of cooking oil in wok, stir-fry ground beef over high heat and drizzle with cooking wine to taste, then remove from wok. Heat 2 tablespoons of cooking oil to stir-fry well-mixed seasonings ingredients until fragrant. Paste condiments go through fermentation, stir-frying with oil first removes its sour flavor and makes the dish taste better. Return ground beef, mix and remove from heat. Bring a pot of water to a boil. Cook noodles until done, remove to a bowl and drizzle with bean paste ground beef. Sprinkle with a few chopped scallions and serve. Make extra bean paste ground beef once you make it and save it for later. Whenever you cook the noodles, just drizzle it over that noodles. It is quite convenient.

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