

Spicy Minced Mushroom Beef Noodles Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

150g ground beef
1 pack Maitake mushrooms
2 red chilies
1 portion basic flat fine noodles
chopped scallions as needed
1 tablespoon cooking wine

Seasonings:

1 tablespoon chili bean paste
1 tablespoon soy sauce
1 tablespoon cooking wine
1 tablespoon sugar
5 tablespoons water
1 tablespoon cornstarch water

Method:

Heat 2 tablespoons cooking oil in wok to stir-fry ground beef to release any blood and liquids. Drizzle with wine and stir until fragrant. Trim off the bottom from the stems, rinse well and dice, then stir-fry with 2 tablespoons of cooking oil until fragrant. Add ground beef and seedless diced red chili to mix. Season with seasonings to taste, sauté until evenly done and remove. Bring a pot of water to a boil. Cook noodles until done, remove to a bowl and drizzle with mushroom beef, then sprinkle the top with chopped scallions. Serve. This minced ingredient dish is a Szechwan style noodle dish. Besides minced mushrooms, minced bamboo shoots or water chestnuts can be used instead.

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