

MORTON & BASSETT SPICES®

Chili Oil Beef Noodles



- 1 lb ground beef
- 1 package rice noodles
- 1 cup mushrooms, sliced
- 1 cup sliced zucchini
- ½ cup red onion, diced
- 3 garlic cloves, minced
- 1 tablespoon fresh ginger, grated
- ½ cup sesame oil
- 2 tablespoons rice wine vinegar
- 2 tablespoons soy sauce
- 2 tablespoons gochujang sauce
- 1 tablespoon Morton & Bassett Red Chili Flakes
- 1 teaspoon Morton & Bassett Caraway Seeds
- Chopped scallions and cilantro for topping

In a small bowl, whisk together ¼ cup sesame oil, rice wine vinegar, soy sauce, gochujang sauce, chili flakes, and caraway seeds. In a large pan, heat ¼ cup sesame oil and once shimmering, add ground beef. Toss in mushrooms, zucchini, red onion, garlic, and ginger. Cook for 8-10 minutes on medium high heat, making sure meat is browned and veggies are thoroughly cooked. Bring a large pot to boil and add rice noodles. Cook for 5 minutes or so, until noodles are soft. In large serving bowl, toss noodles, beef and veggies, and the chili oil sauce. Toss well to combine and top with chopped scallions and cilantro.



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