

Beef Noodle Bowls

We live an hour from the closest Asian Restaurant and sometimes you just want take out! I have had to learn to satisfy that craving from home, and this recipe hits the spot! This quick recipe will be a great week night addition for your family and you can tweak to everyone's liking on vegetables, hotness and flavor. Josh leaves all vegetables out for reference. Not sure I will ever be able to get that boy to eat a vegetable. Nonetheless, give this recipe a try and let us know what you think!

Prep Time: Enough time to thaw your hamburger, or none at all if you thaw your meat in the refrigerator the day prior

Cook Time: 20 min

Servings: 3-4

Ingredients:

- **1lb Native Acres Ground Beef**
- Fresh, Frozen or Leftover Veggies of your choice (Red Bell Peppers & Green Beans are great additions)
- 3 TBS Creamy Peanut Butter
- 3 TBS Hoisin Sauce
- 3 TBS Soy Sauce (Or Coconut Aminos)
- ½ TBS Sriracha Sauce (adjust to your desired hotness)
- 1 tsp Fresh Grated Ginger
- 1 Clove of Minced Garlic
- 3 Packages of Ramen Noodles (discard the seasoning packet)
- S&P to taste

Directions:

1. Brown meat with minced garlic, until browned through. Drain excess fat if desired.
2. Meanwhile bring a pot of water to a boil for the noodles.
3. Take the skillet off the heat and stir in the sauce ingredients (Peanut Butter, Hoisin Sauce, Soy Sauce, Sriracha Sauce and Ginger)
4. Return the skillet back to the heat and add in your vegetables. Turn to Med High Heat and sauté until softened, stirring often so the garlic and vegetables do not burn. Turn the heat down if needed.
5. Then add your noodles (I like to break each noodle packet in half) to the boiling water. They should take about 3-4 min to cook.
6. When noodles are done, add about 5 TBS (or so) of the cooking water to the skillet with the meat mixture before draining the noodles.
7. Drain Noodles and then add them to the skillet to combine into one dish!
8. Top with Salt and Pepper to taste, extra Sriracha Sauce and scallions if desired.
9. Serve Immediately & Enjoy! ☺

