

# Mongolian Beef Ramen Noodles

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-ramen-noodles-recipe-easy>

## Ingredients:

- 1 1/2 pounds flank steak
- 1/4 cup cornstarch
- 1/4 cup vegetable oil
- 1 green bell pepper sliced into thin strips
- 8 ounces ramen noodles uncooked
- 3 green onions chopped
- 2 tablespoons sesame oil
- 3/4 cup soy sauce low sodium
- 2/3 cup brown sugar packed
- 1 1/4 cups chicken broth low sodium or no sodium added
- 4 cloves garlic minced
- 1/4 teaspoon red pepper flakes

## Nutrition:

1. Calories: 870 calories
2. Carbohydrate: 75 grams
3. Cholesterol: 60 milligrams
4. Fat: 42 grams
5. Fiber: 3 grams
6. Protein: 46 grams
7. SaturatedFat: 12 grams
8. Sodium: 3980 milligrams
9. Sugar: 26 grams

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