

# Kung Pao–Style Ground Beef

*(Weeknight version, no special bottles)*

## Ingredients

- 1 lb ground round
- 1 Tbsp neutral oil (avocado, vegetable, or canola)
- 1 red bell pepper, chopped
- **6–8 green onions**, sliced (white and green parts separated)
- 2 cloves garlic, minced
- 1 tsp fresh ginger, minced (*or ½ tsp ground*)

## Sauce

- 4 Tbsp soy sauce
- 2 Tbsp rice vinegar (*or red wine vinegar*)
- 1 Tbsp honey **or** brown sugar
- 1 tsp cornstarch
- ¼ cup water

## Heat (to taste)

- ¼–½ tsp red pepper flakes  
*or* 1–2 dried chiles, broken

## To Serve

- **2–3 cups cooked white or brown rice**

## Optional

- ½ tsp toasted sesame oil
- ¼ cup peanuts or cashews

## Method

**1. Cook the rice**

Prepare rice according to package directions. Keep warm.

**2. Make the sauce**

Whisk soy sauce, vinegar, honey, cornstarch, and water together. Set aside.

**3. Brown the beef**

Heat oil in a large skillet over medium-high heat.

Add ground beef and cook until browned, breaking it up well.

Drain excess fat if needed.

**4. Build flavor**

Add garlic, ginger, red pepper flakes, and the **white parts of the green onions**.

Cook 30 seconds until fragrant.

**5. Add vegetables**

Stir in bell pepper and cook 2–3 minutes until just tender.

**6. Finish with sauce**

Pour in sauce and stir constantly until glossy and thickened, 1–2 minutes.

Stir in nuts and sesame oil if using.

**7. Serve**

Spoon over warm rice and finish with green onion tops.

## Notes

- Ground beef keeps this fast and dependable.
- Pantry-friendly and bold without being heavy.
- Leftovers reheat beautifully.