



Foxconn introduces nationalities



Mongolia

Taste traditional Mongolian food

PUNTUUZTEI HUURGA

Ingredients:

- 200 g glass noodles
- 200 g of beef
- 50 g of Chinese mushrooms
- 200 g of cabbage
- 1 carrot
- 3 cloves of garlic
- 1 spring onion
- soy sauce, salt, oil, pepper



Method

Place the noodles in a bowl, add boiling water and let them sit in water for about 10 minutes. Cut the meat into thin strips. Chop the onion, cabbage, carrot and mushrooms into strips. Peel the garlic. Then strain the noodles from the water, let them drain and cut with scissors to roughly the same length as the vegetable strips. Heat 2 spoons of oil in a wok and fry the meat in it for about 5 minutes, stirring constantly. Season with salt and pepper and remove. Sauté the vegetables in the remaining oil and press the garlic into it. Put the meat back, add the noodles and reheat. Salt, pepper and season with soy sauce.

BUDAATAI HUURGA

Ingredients:

- 30 g onion
- 100 g of beef
- 40 g peas
- 100 g pepper
- 50 g of boiled potatoes
- 150 g of cooked rice
- 1 spring onion
- soy sauce, salt, butter, pepper



Method

Dice the onion, peppers, spring onion and meat. Heat the butter in a saucepan and lightly fry the onion, then add the meat. Sear the meat so that it is sealed on all sides, add the chopped vegetables. Fry the ingredients together for a while and gently season. Finally, add the cooked rice and mix everything thoroughly and lightly fry.



Enjoy your meal

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