

DAN DAN NOODLES



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INGREDIENTS:

Ground meat

Udon Noodles

Soy Sauce

Rice Wine

Su Mi Ya (Available through Amazon or Asian Markets)

Chinese 5 Spice

Chinese Chili Oil (Sesame Chili Oil)

Red Pepper flakes

Minced Garlic

Chopped Onion

*Sesame Paste (Not Tahini)** (I used natural almond butter)*

Fresh Bok Choy or spinach

***A note about Sesame paste. Traditional Chinese Sesame paste makes the sauce creamier. You can find it online or in an Asian market an alternative option id to blend a few teaspoons of soy sauce with natural peanut butter and some sesame oil mixed in.*

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METHOD:

- 1. Cook the noodles (follow the directions on the package) and set them aside*
- 2. Mix the sauce: chilli oil, soy sauce, and peanut butter until smooth*
- 3. Brown the meat well, and add the minced garlic (to your taste), onions, sesame chilli oil, and red pepper flakes.*
- 4. Blanch the vegetables (use can use the boiled water from the noodles for this)*
- 5. Remember this is “street food” so make it your own.*
- 6. Place the noodles into a bowl and top with meat, and then add sauce.*
- 7. To serve family style put the meat and the sauce in separate bowls as well as assorted toppings (crushed peanuts, blanched vegetables) serve the noodles and let everyone top their own*

PLEASE CONSIDER ANY ALLERGIES BEFORE PREPARING THIS RECIPE
