Dan Dan Noodles

recipe by Valerie Li

Ingredients  *(Serves 1)*
100g Somen noodles/Sichuan noodles
chopped peanuts (optional, to taste)
scallions (optional, to taste)

sauce
5g light soy sauce
3g black vinegar
3g sesame paste
10g Hong You La Zi (sichuan hot chili oil; substitute - Lee Kum Kee hot chili oil)
15g chicken stock
3g scallions
1g kosher salt (optional)
1g sichuan peppercorn powder (optional)
5g lard (optional)

topping
1 star anise
3g cooking oil (canola)
50g ground pork
2g dark soy sauce
10g Ya cai, chopped

Instructions

Part 1: Making the topping
1. In a piping hot wok, add your cooking oil and cook one star anise until fragrant.
2. Discard the star anise. Add the ground pork and let it cook until dry and crispy on the edges.
3. Add the chopped Ya Cai and stir to mix
4. Lightly season with dark soy sauce and then set aside.

Part 2: Cook the noodles
1. In a pot half filled with water, bring the water to a boil.
2. Add the noodles and cook for five minutes until tender (or follow the instructions on the packaging).
3. Once the noodles are cooked, drain water and set aside.
   Tip: *add a cup of room temp water midway through cooking to make the noodles more chewy!*

Part 3: Make the sauce
1. In serving bowl, add all the sauce ingredients.
2. Using a mixing utensils, mix the ingredients well-incorporated and blended.

Part 4: Assemble
1. To assemble the dish, add your cooked noodles over your sauce.
2. (optional) Add scallions and crushed peanuts
3. Mix noodles into the sauce and enjoy!

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