

DAN DAN NOODLES

SERVINGS: 4 | COOKING TIME: 20 MIN



INGREDIENTS:

- 2 Tbsp avocado oil or neutral oil
- 2 star anise pods (optional)
- 1 lb ground pork or chicken
- 1 Tbsp shaoxing wine or dry sherry
- 1 cup unsalted chicken stock or broth
- 3 Tbsp tamari or soy sauce divided
- 2 Tbsp Tahini
- 1 Tbsp toasted sesame oil
- 2 Tbsp rice vinegar
- 1 tsp kosher salt
- 1 Tbsp hot honey or regular honey
- 1/2 tsp Sichuan peppercorns ground
- 1/4 tsp white pepper
- 4 cloves garlic minced
- 1/4 cup hoisin
- 12 oz dried thin Chinese style noodles (rice or egg)
- 2 handfuls spinach or other greens

INSTRUCTIONS:

1. Heat oil in a large skillet, or wok, over medium low. Once oil is shimmering, add 2 star anise pods, if using, and cook for about 2 minutes, swirling occasionally.
2. Increase heat to medium. Add the ground pork and break up with a wooden spoon or spatula as it cooks. Add shaoxing wine and cook until browned completely, about 5 minutes.
3. While pork cooks, make the sauce. Add chicken stock, tamari, tahini, sesame oil, rice vinegar, salt, honey, Sichuan and white pepper to a bowl. Whisk until mixed well. Add minced garlic and whisk once more.
4. Give the pork a good stir and add soy and hoisin sauce to the pan. Stir together, cooking until chewy crisp. Set aside.
5. Cook noodles according to package directions. Chop onions and peanuts while noodles are cooking.
6. Once done, remove noodles with tongs or pasta spoon, and divide among four bowls, reserving liquid in pot. Add spinach and cook in pasta water for about 1-2 minutes until use wilted. Remove spinach and add to noodles.
7. Assemble bowls: Add a couple of ladles of sauce to each of the four bowls, then add pork. Top with chili crisp, peanuts and scallions.

NOTES

- *Use a mortar and pestle to grind peppercorns or a ziplock bag and a rolling pin*
- *Substitute toasted sesame seeds or cashew for peanuts*
- *You can make everything, except the noodles, ahead of time, making this a 5 minute dinner! I keep the Dan Dan sauce in a mason jar in my fridge for up to 3 days... perfect for when I'm craving take-out.*