

DAN DAN NOODLE

PREP TIME: 20MINS
PREPARES 1 BOWL

COOK TIME: 20MINS

INGREDIENTS

Items marked with a * are included in our Sichuan Recipe Box.

For the Chili Oil:

- 1 cup cooking oil (we use canola oil, but soy or peanut oil work well)
- 2 thin slices of ginger, about a 1cm knob
- 1 green onion
- 1/2 tsp whole Sichuan peppercorn*
- 1 whole star anise*
- 1 cinnamon stick*
- 1/3 cup chili powder/flakes*
- 1/3 Tbsp sesame seeds
- 1/2 tsp five spice powder*

For the Meat:

- 2 Tbsp cooking oil
- 4 oz or 120g ground pork
- 1 tsp cooking wine
- 1 tsp dark soy sauce
- 1 Tbsp soy sauce
- 1 tsp five-spice powder*

For the sauce:

- 2 Tbsp soy sauce
- 1 Tbsp sesame sauce*
- 2 tsp sugar
- 1 ½ tsp Sichuan peppercorn powder*
- 1 ½ Tbsp of your prepared chili oil (adjust based on your spice level)
- 1 Tbsp finely chopped garlic
- 1/2 cup hot cooking water from the noodles

For the Noodles & Veggies:

- 200g fresh or dried white Dan Dan noodles*
- 1 small bunch leafy greens (spinach, bok choy, or choy sum)
- 2 Tbsp chopped peanuts
- 1 Tbsp chopped green onion for garnishing (optional)

DIRECTIONS

1. To make the chili oil: In a small pot, add oil, ginger, green onions, Sichuan peppercorns, cinnamon stick, and star anise. Over medium heat, slowly fry until the ingredients turn from brown, and then turn off the heat. Remove the peppercorns, cinnamon stick, and star anise from the oil. Pour hot oil on top of the cup of chili powder, five-spice powder, and sesame seeds. Chili oil should be kept in a glass jar and refrigerated for future use once cooled.
2. To make the meat mixture: In a wok, heat the oil over medium heat, and brown the ground pork. Add the cooking wine, dark soy sauce, and five spice powder, cook for 2 minutes, and then set entire meat mixture aside.
3. To make the sauce: Mix together all the sauce ingredients in a bowl. Taste and adjust seasoning if you like. You can thin it with more hot water, add more Sichuan peppercorn powder, etc. Note that the meat is already seasoned as you make adjustments.
4. To prepare the noodles and veggies, boil the water first, add some oil and salt to the water to prevent sticking. Add dry noodles and veggies in the water over high heat. When the water reaches a boil again, add another cup of cool water to stop the boiling. Wait until the water reaches a boil again, turn off the heat, and drain the noodles and veggies.
5. Add the cooked noodles and veggies to the sauce bowl. Add the cooked pork mixture over the top. Sprinkle with chopped peanuts and green onion (optional, but highly recommended).
6. Mix everything well and enjoy!