

# Chinese Pork Dan Dan Noodles

Source: Jane Wu

*Can be served on lettuce as little "lettuce cups"*



## Ingredients (Pork Topping)

- 1 cup minced pork (with some fat)
- 1 Tbsp vegetable oil
- 1 cup ya-cai (pickled mustard greens)
- 1 Tbsp Chinese cooking wine (see photo)
- 1 Tbsp light soy sauce
- 1 Tbsp chili (hua jiao) powder
- 3 cloves of garlic, minced
- Salt, to taste

## Ingredients (Sauce)

- 1 Tbsp chili oil
- 1 Tbsp light soy sauce
- 2 tsp sesame paste (photo next page)
- 1 Tbsp sesame oil
- 1 tsp sesame seeds (or pine nuts)
- 1 tsp chili powder
- Salt, to taste
- 2 tsp sugar

## Ingredients (Noodles and veggies)

- 1 lb (~500 g) dried white noodles, medium thickness (see photo next page, Hibiscus noodles)
- 1 lb (~500 g) Shanghai qing (Shanghai Greens, see photo next page), washed
- 4 scallions, chopped



Chinese  
Cooking  
Wine



Chili Oil



Ya-Cai



Chili Powder  
(Hua Jiao)

Cook: Jane Wu

Main course or appetizer, GF, healthy, inexpensive, quick and easy to prepare



Sesame Paste



### Instructions (Pork Topping)

- Put the oil in a frying pan, fry the minced pork, then add the ya cai and fry for 3-4 mins.
- Add the cooking wine, soy sauce, chili powder, minced garlic, then some salt.

### Instructions (Sauce)

- Mix everything together in a bowl.

### Instructions (Noodles, Vegetables and Assembly)

- Boil the noodles for 5 mins. Remove, strain and add it into the sauce.
- Boil the Shanghai qing (Chinese greens) for 3-4 mins; remove and strain.
- Add the Shanghai qing to the noodles, then add the pork topping mixture and sauce. Mix evenly.
- Add the chopped scallions.