



## Quick Pork Dan Dan Noodles

with Peanut Sauce



20-30min



2 Portions

Bring a little heat to your table with our take on dan dan mien. Here, the classic Chinese noodle dish gets its addictive profile comes from pork mince spiked with white pepper, a creamy, cooling peanut butter sauce and a little sambal oelek spice paste in the chilli oil drizzle. Paired with steamed choy sum, it's just the meal to spice up your week.

## What we send

- sesame oil <sup>11</sup>
- egg noodles <sup>1,3</sup>
- ground white pepper
- sambal oelek
- peanut butter <sup>5</sup>
- choy sum, bird's eye chilli, garlic
- free-range pork mince
- kecap manis <sup>1,6,17</sup>

\* The remainder of this ingredient won't be used in this recipe.

## What you'll require

- neutral-flavoured oil
- soy sauce <sup>6</sup>
- water

## Utensils

- colander
- large saucepan
- small saucepan
- wok or deep frypan

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

To keep within our healthy eating guidelines we suggest you only use three-quarters of the noodles.

## Allergens

Gluten (1), Egg (3), Peanuts (5), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 940kcal, Fat 51.1g, Carbs 68.6g, Proteins 48.2g



### 1. Prepare chilli oil

**Read through the recipe.** Combine the **sesame oil, 2 tsp sambal oelek\*\*** and **1 tbs oil** in a small bowl. Thinly slice the **chilli**, discarding the seeds if less heat is preferred, then set aside.



### 4. Cook choy sum

Meanwhile, cut the **choy sum** into 5cm lengths, keeping the stalks and leaves separate. Cook the stalks in the saucepan of boiling water for 2 mins, then add the leaves and cook for a further 30 secs or until tender. Remove using tongs, reserving the water, then set aside to drain.



### 2. Prepare peanut sauce

Crush or finely chop the **garlic**. Combine the peanut butter, **1 tbs soy sauce, 125ml (½ cup) water** and **half the garlic** in a small saucepan, then set aside. Bring a medium saucepan of salted water to the boil for the choy sum.



### 5. Cook noodles

Cook **three quarters of the noodles\*\*** (see cooking tip) in the pan of boiling water for 4 mins. Drain.



### 3. Cook pork

Heat **2 tsp oil** in a large frypan over medium-high heat. Cook the **pork**, breaking up the mince with a spoon, for 4 mins or until browned. Add the **white pepper** and **remaining garlic** and cook for a further 1 min or until fragrant. Add the **kecap manis** and **125ml (½ cup) water** and cook for a further 5 mins or until the sauce is reduced.



### 6. Get ready to serve

Meanwhile, stir the **peanut sauce** over medium heat for 1 min or until just warmed through. Divide the peanut sauce among bowls, drizzle over the **chilli oil**, then top with the **noodles, pork** and **fresh chilli**. Serve with the **choy sum**.