



Quick Pork Dan Dan Noodles

with Peanut Sauce



20-30min



4 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

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

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

What you'll require

- neutral-flavoured oil
- soy sauce ⁶
- 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 945kcal, Fat 51.1g, Carbs 69.6g, Proteins 48.3g



1. Prepare chilli oil

Read through the recipe. Combine the **sesame oil, 1 tbs sambal oelek**** and **2 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, **2 tbs soy sauce, 250ml (1 cup) water** and **half the garlic** in a small saucepan, then set aside. Bring a large 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 **1 tbs oil** in a large deep frypan over medium-high heat. Cook **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 **250ml (1 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**.