



## *Better than Takeout Dan Dan Noodles*



### **Ingredients:**

- ⅓ cup + 2 tablespoons sesame oil
- 6 cloves garlic, thinly sliced or smashed
- 1-2 tablespoons crushed red pepper flakes
- ½ cup low sodium soy sauce
- ¼ cup hoisin sauce
- 1 tablespoon honey
- 2 tablespoons rice vinegar
- 3 tablespoons creamy peanut butter or tahini
- 8 ounces Chinese style egg noodles, or rice noodles
- 2 ½ cups low sodium chicken broth
- 2 cups fresh baby spinach, roughly chopped
- ½ pound ground chicken or pork
- 2 cups mixed mushrooms, chopped
- black pepper
- 1 medium shallot, chopped
- 4 green onions, chopped

### **Ingredients, Homemade Hoisin:**

- ¼ cup low sodium soy sauce
- 2 tablespoons creamy peanut butter
- 2 tablespoons honey
- 2 tablespoons balsamic vinegar
- 1 tablespoon molasses
- 1 teaspoon Chinese 5 spice powder
- Pinch of black pepper.

### **Method Homemade Hoisin:**

1. Combine ingredients in a small bowl.



**Method, Chili Oil:**

1. Heat a large skillet over medium heat. Add the  $\frac{1}{3}$  cup sesame oil, the garlic, and chili flakes. Cook, stirring occasionally until the garlic is fragrant, about 5 minutes.
2. Remove from the heat and very carefully transfer the oil to a heatproof bowl or glass jar.

**Method, Dan Dan Noodles:**

1. Meanwhile, combine the soy sauce, hoisin sauce, honey, vinegar, peanut butter/tahini, and  $\frac{1}{3}$  cup water in a bowl.
2. Cook the egg/rice noodles according to package directions. Drain and set aside. To the pot used to cook the noodles, add the broth and  $\frac{1}{2}$  of the soy sauce mixture. Bring to a simmer over medium heat, stir in the spinach. Keep warm.
3. Place the skillet used to make the chili oil, over medium-high heat. Add 2 tablespoons oil and the chicken. Season with black pepper and brown all over, breaking it up as it cooks, about 5 minutes. Add the mushrooms and shallot, and cook another 2-3 minutes. Slowly pour in  $\frac{1}{2}$  of the soy sauce mixture. Bring the mixture to a simmer and cook until the sauce coats the chicken and the meat begins to caramelize and get crispy, about 5 minutes. Stir in 2-4 tablespoons chili oil. Remove from the heat.
4. Ladle the broth into bowls. Add the noodles and toss combine. Spoon the meat over the noodles. Top with green onions and additional chili oil. Enjoy!