



Addictive Dan Dan Noodles



Ingredients, Chicken:

- 8 oz ground beef (or pork)
- 2 TBLS soy sauce
- 2 tsp rice vinegar
- 1 tsp sesame oil
- 1 TBLS chili oil (or more to taste)
- 1 TBLS soy sauce
- 1 tsp sugar
- 2 Cloves garlic, minced
- 1 TBLS grated ginger
- 2 green onions, thinly sliced, white and green parts separated
- ¼ Cup chicken broth
- 2 TBLS tahini (sesame paste)
- 8 oz dried Chinese noodles (or spaghetti noodles)
- Chili oil, green onions, for serving

Method:

1. Bring a large pot of salted water to a boil. Add the Chinese noodles (or spaghetti noodles) and cook according to package instructions until al dente. Drain and set aside.
2. In a large skillet or wok, heat a tablespoon of sesame oil over medium heat. Add the ground beef and cook, breaking it up with a spatula, until browned and fully cooked, about 5-7 minutes.
3. In a small bowl, mix together 2 TBLS soy sauce, rice vinegar, chili oil, soy sauce, sugar, garlic, grated ginger, chicken broth, and tahini until smooth.
4. Add the minced garlic, grated ginger, and the white parts of the green onions to the cooked beef. Stir-fry for a minute until fragrant.
5. Pour the sauce mixture into the skillet and bring it to a simmer, stirring occasionally until it thickens, about 3-4 minutes.
6. Add the cooked noodles to the skillet with the beef and sauce. Toss everything together until the noodles are well coated and heated through.
7. Serve the Dan Dan Noodles hot, topped with a drizzle of chili oil, green onion slices, and extra sesame paste or crushed peanuts for added texture.