Dan Dan Noodles Dish

INGREDIENTS

Sauce
- 1 Tbsp Tahini Paste
- 2 Tbsp Light Soy Sauce
- 1 Cloves Garlic (minced)
- 1 ½ Tsp Sugar
- ¼ Tsp Chinese five Spice
- 95ml Chicken Stock (hot)

Pork Topping
- 2 Tsp Hoisin Sauce
- 1 Tsp Dark Soy Sauce
- 1 Tbsp Shaoxing Wine (chinese cooking wine)
- ½ Tsp Chinese Five Spice
- 1 Tbsp Canola Oil
- 250g Pork Mince

To Serve
- 300g Fresh Noodles
- 60g Mustard Greens
- 1 Head Bok Choy (or Choy Sum ⅓ bunch)
- 60ml Chilli Oil (or as much as desired)
- 2 Green Shallots, Tops only (sliced)

Serves: 2   Prep Time: 15 mins   Cooking Time: 10 mins

METHOD

1. Bring a medium sized pot of water to the boil (this is for cooking the noodles and green vegetables).
2. To make the sauce, mix all sauce ingredients together and then blitz using a stick blender. Set aside.
3. For the pork topping, mix together hoisin, dark soy sauce, Shaoxing wine and five spice in a small bowl. Place oil in a small frying pan/wok over a high heat. Add pork mince and cook whilst breaking it up, until it changes from pink to white. Then add hoisin mixture and continue to cook for another minute, until the mince has absorbed the hoisin mixture and is dry. Cover and set mince aside.
4. Cook noodles in the boiling water, along with the bok choy at the same time. 1-2 minutes depending on thickness, Taste to check (aim for an al dente texture, meaning the noodles are firm but tender, with a slight resistance when you chew them)
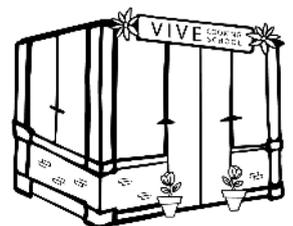
5. To Assemble, Place 45ml of Sauce into each serving bowl. Next place 150g of cooked "hot" noodles and ½ the bok choy in each bowl, give a little mix with the sauce. Add ½ of the mustard greens into each bowl, divide the pork topping into each bowl. Sprinkle green shallots and spoon on chilli oil.

Special Notes: If you have any sauce remaining you can freeze for next time.