

Dan Dan Noodles

simple pork & noodles

This is an amazingly simple dish that requires little time yet yields amazing results.

You can use any style of noodles for this dish, however, I prefer to use thin wheat noodles or ramen style noodles.



1/2 cup	tamari
1/2 cup	light brown sugar
1/4 cup	chili sauce (+/- on taste)
1 tablespoon	sesame oil
2 cloves	chopped garlic
2 tablespoons	peanut oil
1 pound	ground pork
3/4 pound	dry ramen style noodles
1 cup	chopped scallions
1/2 cup	chopped dry roasted peanuts

1. Bring a pot of water to a boil.
2. In a small bowl make the sauce by combining the first set of ingredients and mix well.
3. Heat a large skillet over medium heat. Add the peanut oil and bring it to a simmer. Add the pork and gently brown, stirring often to break up clumps. Add the sauce mixture and bring it to a simmer. Cook for five minutes.
4. While the pork is cooking add the noodles to the water. Cook as per directions before draining into a colander.
5. Add the noodles to the skillet and mix well to combine.
6. Dived the noodles and pork into bowls and top with scallions and chopped peanuts just before serving.