

# Dan Dan Noodles(???)

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-pickle-jar>

## Ingredients:

- 2 tablespoons vegetable oil
- 2 tablespoons peanuts skinless raw
- 1 tablespoon spring onion chopped
- 3 1/2 ounces pork mince
- 2 teaspoons Shaoxing rice wine
- 1 teaspoon minced ginger
- 1 tablespoon pickle finely chopped preserved Sichuan
- 2 teaspoons light soy sauce
- 1 teaspoon chilli flakes or to taste
- 5 1/4 cups noodles dry thin
- vegetable
- pak choi
- 2 tablespoons light soy sauce
- 1 tablespoon black rice vinegar
- 2 tablespoons water thinned pure Chinese sesame paste, see note 1
- 1/2 teaspoon Sichuan peppercorn freshly ground
- 2 tablespoons chinese chilli oil or to taste
- 1 pinch salt see note 2
- 1 pinch sugar
- 2 cloves garlic crushed
- 2 teaspoons toasted sesame seeds

## Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 60 milligrams
4. Fat: 21 grams
5. Fiber: 3 grams
6. Protein: 15 grams

7. SaturatedFat: 2.5 grams
  8. Sodium: 740 milligrams
  9. Sugar: 2 grams
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