

Dan Dan Mian

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-peanut-satay-chicken-recipe>

Ingredients:

- 1/2 pound ground pork beef, chicken or crumbled tofu
- 1 tablespoon chopped garlic approximately 3 cloves garlic
- 1 teaspoon ginger chopped
- 1 tablespoon soy sauce
- 1 tablespoon Shaoxing wine dry sherry or rice wine
- 1 pinch black pepper
- 1 tablespoon cooking oil
- 2 ounces mustard Chinese preserved, green, chopped, You can omit this or substitute with any pickled mustard green or kimchi – after w...
- 1 teaspoon chopped garlic approximately 2 cloves garlic
- 2 tablespoons tahini preferred made with toasted sesame seeds or peanut butter
<https://amzn.to/332nJVk>
- 1 1/2 tablespoons soy sauce
- 1 teaspoon dark soy sauce
- 3 tablespoons chili oil with chili flakes
- 3 teaspoons Sichuan peppercorns toasted and grinded
- 1/2 tablespoon sugar
- 2 egg noodles portions fresh, or spaghetti
- 1 handful yu choy bok choy, napa cabbage or any green leafy vegetables
- 3 tablespoons sauce approximately half of the sauce
- 1/4 cup chicken or veggie broth
- green onion chopped
- peanuts crushed, or sesame seeds for garnish, optional

Nutrition:

1. Calories: 1070 calories
2. Carbohydrate: 131 grams
3. Cholesterol: 195 milligrams
4. Fat: 41 grams

5. Fiber: 8 grams
6. Protein: 41 grams
7. SaturatedFat: 8 grams
8. Sodium: 930 milligrams
9. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Dan Dan Mian above. You can see more 19 chinese peanut satay chicken recipe Experience culinary bliss now! to get more great cooking ideas.