

Vegetarian Dan Dan Noodles- China

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sour-mustard-greens-with-mushrooms-recipe>

Ingredients:

- 4 tablespoons sesame paste or 3 tbsp tahini, 1 tbsp smooth peanut butter
- 3 tablespoons soy sauce
- 4 tablespoons rice wine vinegar
- 2 spring onions sliced
- 3 cloves garlic minced
- 2 tablespoons honey
- 1/4 cup chilli oil homemade or store-bought
- 1 teaspoon Sichuan peppercorns toasted & ground
- 250 grams mushrooms shittake, diced
- 1/2 cup walnuts diced
- 2 spring onions sliced
- 3 cloves garlic minced
- 200 grams tofu crumbled
- 1 tablespoon vegetable oil
- 1/4 cup mustard greens preserved
- 1 tablespoon soy sauce
- 2 tablespoons Shaoxing wine
- 300 grams noodles dried thin
- 1 bunch baby bok choy
- 1 cube vegetable stock
- 1/4 cup roasted peanuts crushed
- 2 spring onions sliced
- chilli oil homemade or store-bought, to serve

Nutrition:

1. Calories: 860 calories

2. Carbohydrate: 78 grams
3. Cholesterol: 65 milligrams
4. Fat: 51 grams
5. Fiber: 7 grams
6. Protein: 26 grams
7. SaturatedFat: 6 grams
8. Sodium: 960 milligrams
9. Sugar: 13 grams

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