

# Vegetarian Dan Dan Noodles

Yield: 5 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/sugar-free-chinese-noodles-recipe>

## Ingredients:

- 2 dried shiitake mushroom
- 4 ounces extra firm tofu crumbled, thawed, see vegetarian mapo tofu for guidance
- 1 Sichuan peppercorns rounded teaspoon
- 2 teaspoons regular soy sauce
- 1/2 teaspoon dark soy sauce
- 2 tablespoons Chinese sesame paste
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- 1 1/2 tablespoons Tahini
- 1 1/2 teaspoons sesame oil
- 2 tablespoons chile oil with chile flakes preferred
- salt
- 1 1/2 tablespoons canola oil
- 4 dried chiles such as Arbol, snipped lengthwise, seed shaken out
- 2 tablespoons vegetable Sichuan preserved ya cai, or finely chopped dill pickle
- 1 pound chinese noodles fresh, or 10 ounces, 300 g dried Chinese noodles
- 1 green onion green parts only, cut into thin rings, optional

## Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 60 grams
3. Fat: 50 grams
4. Fiber: 6 grams
5. Protein: 15 grams
6. SaturatedFat: 6 grams
7. Sodium: 710 milligrams

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