



DANDAN NOODLES

Serves 4 • Prep 30' • Easy

2 pak choi
600g fresh Asian egg noodles
For the sauce:
120ml chicken stock
4 tbsp soy sauce
1 tbsp peanut butter
2 tbsp balsamic vinegar
2-4 tbsp chili oil
4 tsp sesame oil
2 tsp sugar
For the beef:
6 spring onions
2 tbsp oil
4 garlic cloves,
crushed
2 tsp fresh ginger, grated
500g minced beef
2 tbsp rice wine or dry sherry (optional)

1. Mix all the ingredients for the sauce in a medium bowl, set aside.
2. Trim the spring onions and finely slice. Heat the oil in a frying pan, add the spring onions, crushed garlic and ginger and fry for a minute. Add the beef and stir-fry for about 5 minutes until the meat starts getting brown and crispy on the outside. Add the rice wine, sherry or 2 tablespoons of the sauce to deglaze the pan.
3. Meanwhile, bring a pot of salted water to a boil. Wash the pak choi and cut into 5cm pieces. Cook the pak choi in the water for one minute, remove with a slotted spoon and set aside. Turn off the hob, put the noodles into the hot water and leave to stand for a couple of minutes or until the noodles are heated through.
4. Heat up the sauce in a saucepan.
5. Drain the noodles, put into serving bowls and pour the sauce over them. Top with the crispy beef and pak choi.

TIP: You can use 250g dried Asian egg noodles for this dish, in that case cook them according to the packaging's instructions.