

Asian Gourmet Sauces made by Mei  
**RECIPE CARD**



## WAYS TO USE THIS SAUCE

### STIR FRY WITH IT

Add couple of spoonful of sauces to chicken pieces, or vegetables.

### ADD ON NOODLES

Add 1 Tablespoon to stir-fry noodles or Dan Dan noodles soup.

### COOK WITH IT

Add to tofu cubes, aubergine and minced meat, or vegan meat.

### SAUCE IT UP

Make a creamy peppercorns sauce to serve on steak or chicken steak. *Heat up 1 tablespoon of Dan Dan chilli sauce and 4 tablespoon of single cream in low heat until thicken.*

FOR MORE RECIPE IDEAS PLEASE VISIT:  
[www.meishomemade.co.uk/recipes](http://www.meishomemade.co.uk/recipes)



## Dan Dan noodles *serves 2*

Famous for its aromatic, spicy and nutty taste! An appetite booster dish served cold on a hot summer day, or served warm as comfort food in mid-winter.

### INGREDIENTS

- 100g pork or chicken minced
- 1-2 teaspoon chopped spring onion and coriander leaves and roasted peanuts for garnish
- 2 portions of fine noodles

### FOR THE SAUCE mix them together in a bowl

- 1-2 tablespoon Dan Dan Chilli Sauce
- 1 tablespoon light soy sauce
- 1-2 tablespoon Tahini (sesame paste)
- 2 teaspoon Chiu Chow Chilli Oil (for extra KICK)

### METHOD

- Cook noodles as per the packet, once cooked drain in a colander and run under cold tap then set aside.
- Heat 1 tablespoon cooking oil in a small frying pan in medium heat, then add minced meat and cook for 2 minutes.
- Once cooked add the SAUCE and a splash of hot water to create smooth sauce, then to serve on top of a bowl of cold noodles.
- Alternatively, warm noodles in a hot broth and serve.

Other sauces you might like to try on this recipe: Mei's Original Chilli Sauce, Mei's Smoked Paprika Chilli Sauce.