

Dandan Noodles

Our quick and easy gluten free hack – low on effort but high on taste. You can make this as easy or as complex as you need. We like to use gluten free spaghetti to replace the traditional egg or wheat noodles, but you can use any noodles you prefer. Try making the chilli oil if you want an extra spicy kick and have time - if you don't, it's OK to use a pre made one. No pickled mustard greens to hand? Use kimchi or omit.

Ingredients

- 225g of gluten free spaghetti or spaghetti (or the noodles you prefer) – cook as per the packet instructions

Crispy Pork Topping

- 250g minced pork
- Firecracker Glaze – 1/3 cup
- Spring onions – 1 bunch, whites only finely sliced
- 4 mushrooms – diced
- Peanuts – half cup

Soup Base

- Firecracker Glaze – 2/3 cup
- Bang Bang Sauce – 1 cup
- Chicken stock – 1/3 cup approx
- 1 bunch greens – bok choy, choy sum, gai lan

Garnishes

- 1 bunch spring onions – green parts, washed and sliced
- Crispy shallots

- Coriander leaves
- Pickled mustard greens (or kimchi)

Chilli Oil

- Peanut oil – half cup
- Sesame oil – half cup
- 2 tbs chilli flakes
- 6 garlic cloves sliced
- 2 tbs Szechuan peppercorns

Directions

1. Start cooking the gluten free spaghetti or rice noodles as per the packet instructions.
2. Make the soup base - Combine the sauces and chicken stock in a saucepan, bring to boil, add the washed and chopped greens and simmer for 5 mins.
3. Make the crispy pork topping - stir fry the mince, on a low heat at first to render the fat, then increase the heat once the mince starts to release the oil. Add peanuts, mushrooms and finely sliced spring onions then the firecracker glaze. Increase heat to caramelize and reduce the liquid. We are looking for a crispy texture Set aside. Add Szechuan pepper if more tingly heat preferred.
4. Pour a little of the soup base into 4 bowls, then add the gluten free spaghetti or cooked rice noodles.
5. Top with the crispy minced pork, mustard greens (or Kim chi) then crispy shallots , spring onion green tops and coriander
6. Drizzle over Chilli oil to taste, mix to combine and slurp away

Chilli Oil

Slowly Heat the peanut oil with the garlic, chilli flakes and szechuan peppercorns until the garlic is browned. Place a sieve over a dry heatproof (no plastic) bowl and carefully tip in the contents of the pan.

Discard the solids and stir in the sesame oil. Use the Chilli Sesame oil to season the finished noodle dish.

