

# Dan Dan Noodles

## Ingredients

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8 oz Ground Beef  
2 T Soy Sauce  
2 t Rice Vinegar  
1 T Sesame Oil  
1 T Chili Oil  
1 T Dark Soy Sauce  
1 t Sugar  
4 clv Garlic (minced)  
1 T Ginger (grated)  
2 Green Onions (sliced)  
1/4 c Chicken Broth  
2 T Tahini  
8 oz White Chinese Noodles (medium thickness)  
1/4 c Peanuts (crushed)

## Instructions

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1. Bring a large pot of salted water to a boil. Add the Chinese noodles and cook according to package instructions until al dente. Rinse with cold water then drain, set aside.
2. In a large skillet, heat sesame oil over medium heat. Add the ground beef and cook, breaking it up with a spatula, until browned and fully cooked, about 5-7 minutes.
3. Meanwhile, in a small bowl, mix together soy sauce, rice vinegar, chili oil, dark soy sauce, sugar, chicken broth, and tahini until smooth.
4. Add the garlic, ginger, and the white parts of the green onions to the cooked beef. Stir-fry for a minute until fragrant. Pour the sauce mixture into the skillet and bring it to a simmer, stirring occasionally until it thickens, about 3-4

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minutes.

5. Add the cooked noodles to the skillet with the beef and sauce. Toss everything together until the noodles are well coated and heated through.

6. Serve hot, topped with a drizzle of chili oil, green onion slices, and crushed peanuts.