

Zha Jiang Mian

Ingredients

2 T Vegetable Oil	1/2 c Dried Shiitake Mushrooms
1/2 Onion (chopped)	2 clv Garlic (minced)
1 Ginger (1-inch chunk, sliced)	2 Green Onions (sliced)
1 Star Anise	1 lb Ground Pork
1/4 c Rice Wine	1/3 c Sweet Bean Paste
1/4 c Hoisin Sauce	1 T Soy Sauce
1/2 t Cornstarch	2 T Water
1 T Sesame Oil	1 lb Taiwanese Noodles
4 Persian Cucumbers (julienned)	1/4 c Cilantro (chopped)

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Instructions

1. Soak shiitake mushrooms in warm water until they're soft, do it overnight. Rinse then squeeze out the water. Remove the stems and roughly chop the mushrooms. Pour the liquid through a piece of paper towel and save 1/2 a cup for later.
2. Heat the insert of the instant pot by pressing the "saute" function on high, add oil and wait until slightly smoking. Add chopped onion and saut  for 2 minutes. Add garlic, ginger, green onions, star anise, and mushrooms. Continue to saut  for a minute, until fragrant.
3. Push the vegetables to the sides of the pot, and add the ground pork. Break down the pork and saut  until the meat is all browned, stirring and pushing the meat around constantly.
4. Add the rice wine to the pot, and let it cook off for a minute. Add the soy sauce, sweet soy bean paste, and hoisin and stir to combine. Add 1/2 cup of the reserved mushroom water. Stir until well combined. Turn instant pot off then put on the lid. Press the "manual" button on high pressure for 20 minutes. Toggle the valve to sealing.
5. Prepare the noodles using the package instructions. When noodles are done, rinse

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with cold water and separate into bowls.

6. Once the timer turns off, do a quick release and open the lid when the pin drops. Press the "saute" function on low to let the sauce cook down. Meanwhile, mix the cornstarch with water and add to the sauce. Stir for a minute to let the starch thicken the sauce. Stir in 1 tablespoon of sesame oil.

7. Top bowls of noodles with sauce, cucumbers and cilantro.