



INDIANA STATE FAIR RECIPE TRAIL

Weeknight Dan Dan Noodles with Ground Pork

COURTESY OF



INDIANA
PORK



Ingredients

- 1 pound ground pork
- 2 tablespoons vegetable oil
- 1 tablespoon minced garlic
- 2 large bok choy heads, roughly chopped
- 8 ounce dried Chinese-style egg noodles
OR ramen-style noodles

Pork Sauce

- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 teaspoon Chinese five-spice powder
- 2 tablespoons hoisin

Dan Dan Sauce

- 1/2 cup creamy peanut butter
- 1 tablespoon soy sauce
- 1 teaspoon rice vinegar
- 1 teaspoon chili oil
- 2 tablespoons hot water
- 1/2 teaspoon Chinese five-spice powder



Instructions

Prepare the pork sauce

- In a small bowl, whisk soy sauce, rice vinegar, Chinese five-spice powder, and hoisin. Set aside.

Prepare the dan dan sauce

- In a large bowl, mix creamy peanut butter, soy sauce, rice vinegar, chili oil, hot water, and Chinese five-spice powder until smooth. Set aside.

Cook the pork

1. In a large skillet or wok, heat oil over high heat. Add pork and garlic.
2. Crumble and brown pork for 7-9 minutes, then turn off the heat and add pork sauce.
3. Mix the pork sauce and cooked pork well, letting the sauce reduce slightly in the pan. Keep warm.

Prepare the noodles and bok choy

1. In a large sauce pan, boil water and cook noodles as directed.
2. Transfer noodles with tongs or a spider skimmer into the dan dan sauce.
3. Bring water back to boil and add salt.
4. Blanch the bok choy for 1 minute, then drain. Remove bok choy with tongs or a skimmer.

Putting it all together

- Distribute the dan dan noodles between 4 bowls. Top each with the hot pork mixture and bok choy, then serve.

***Ground pork is safe to eat when cooked to 160°F.**



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Fun Facts

- Indiana ranks in the top five in the United States for pork production.
- Indiana pork farmers contribute more than \$3 billion each year to Indiana's economy.
- Indiana is home to more more than 4.2 million hogs each year.