

Spicy Pork Dan Dan



Ingredients

1 cup / 250 mL chicken broth
½ cup / 125 mL medium-dry sherry
¼ cup / 50 mL sodium-reduced soy sauce
¼ cup / 50 mL smooth peanut butter
2 Tbsp / 30 mL sambal oelek*
2 Tbsp / 30 mL cornstarch
1 Tbsp / 15 mL packed dark brown sugar
1 Tbsp / 15 mL sesame oil
1 Tbsp / 15 mL canola oil
2 lbs / 1 kg lean ground pork
3-4 cloves garlic, minced
2 Tbsp / 30 mL grated ginger root
¼ cup / 50 mL chopped fresh cilantro
4-7 oz / 200 g pkgs. vacuum-sealed udon noodles
Zest and juice of one lime
¼ cup / 50 mL chopped dry-roasted peanuts for garnish
Lime wedges for garnish (optional)

* Sambal oelek is an Asian chili paste that can be found at Asian markets and larger grocery stores.

Directions

1. In medium bowl, whisk together broth, sherry, soy sauce, peanut butter, sambal oelek, cornstarch, brown sugar and sesame oil until thoroughly combined. Set aside.
2. In large skillet, heat oil over medium-high heat. Sauté ground pork until thoroughly cooked and no pink remains, breaking up larger pieces with spatula, about 15 minutes.
3. Reduce heat to medium and drain any remaining cooking liquid.
4. Add garlic and ginger; stir-fry just until fragrant, about 30 seconds.
5. Add reserved sauce to skillet. Stir to combine. Simmer just until thickened, about 2 minutes. Reduce heat to low; keep warm.
6. Meanwhile, prepare udon noodles according to package directions.
7. Just before serving, add cilantro, zest and lime juice to pork mixture. Stir to combine.
8. Serve pork mixture over prepared noodles and garnish with chopped peanuts.

9. Garnish with additional lime wedges if desired.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 25
- **Number of Servings:** 6-8