



Product Spotlight: Hoisin Sauce

Made locally with clean ingredients by The Ugly Mug Broth Kitchen, this hoisin sauce is a delicious, thick, caramel, savoury sauce with a touch of sweetness!



Dan Dan Noodles with Lamb

Soft, thick and chewy noodles tossed with a spiced Sichuan pepper sauce, topped with stir-fry lamb mince and Asian greens, finished with roasted peanuts and fresh cucumber.



30 minutes



2 servings



Lamb

Adjust the spice!

The Dan Dan spice mix uses the floral Sichuan peppercorn in the blend! This pepper is known for its tingly numbing spice. If you prefer less heat, you can halve the amount used or leave the spice mix out all together.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	58g	76g

FROM YOUR BOX

GARLIC CLOVE	1
DAN DAN SPICE MIX	1 packet
LEBANESE CUCUMBER	1
ROASTED PEANUTS	1 packet
LAMB MINCE	300g
ASIAN GREENS	2 bulbs
SPRING ONIONS	1 bunch
HOISIN SAUCE	50ml
UDON NOODLES	2 packets

FROM YOUR PANTRY

sesame oil, soy sauce (or tamari)

KEY UTENSILS

large frypan, saucepan

NOTES

Asian greens can sometimes be quite sandy. Trim and slice them first, then submerge them in a bowl of water to remove any excess sand.

No gluten option – Udon noodles are replaced with rice vermicelli noodles. Cook noodles in boiling water until al dente.

Dan Dan spice mix: Chinese five spice, ground cumin, ground Sichuan pepper, dried chilli flakes, brown sugar.



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1. PREPARE NOODLE SAUCE

Combine crushed **garlic clove**, 1/2 Dan Dan spice mix, 1 1/2 tbsp sesame oil and 1 1/2 tbsp soy sauce in a bowl. Set aside.



2. PREPARE THE TOPPINGS

Bring a saucepan of water to a simmer (for step 5).

Slice **cucumber** and roughly chop **peanuts**. Set aside.



3. COOK THE LAMB

Heat a frypan over medium-high heat with 1/2 tbsp sesame oil. Add **lamb** and remaining **Dan Dan spice mix**. Cook for 5 minutes until starting to brown.



4. ADD THE GREENS

Slice **Asian greens** and **spring onions** (see notes). Add to pan along with hoisin sauce. Cook for 5 minutes. Take off heat.



5. COOK THE NOODLES

Add 1/4 cup simmering water from saucepan to prepared noodle sauce and stir.

Add **noodles** to saucepan of simmering water and cook for 2 minutes. Drain, rinse and set aside.



6. FINISH AND SERVE

Divide noodle sauce among 2 bowls. Top with even amounts of noodles and lamb. Garnish with peanuts and cucumber. Toss to serve when ready to eat.

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