

Dan Dan Noodles

Ingredients

- 1 tablespoon sunflower or vegetable oil
- 200 g Pork mince
- 2 drops Maggi Liquid Seasoning
- 2 tablespoons Maggi Chilli Sauce with Garlic
- 1 pinch Szechuan peppercorns, crushed
- 300 g chinese greens - such as cabbage or pak choi
- 2 packets Maggi 3 minute Curry Noodles
- 1 tablespoon Peanuts
- 20 g spring onions, sliced

Instructions

1. Heat the oil in a large frying pan and cook the pork for 10 minutes until really well browned and crispy. Add the liquid seasoning and chilli sauce and cook until sticky and delicious.
2. Cook the noodles in boiling water with the pak choi or greens for 3 minutes, drain and then add to the pan with pork. Sprinkle over the curry seasoning from the noodle sachets and the crushed peppercorns (if using).
3. Mix everything together in the pan adding a few tablespoons of boiling water if needed and serve topped with peanuts and spring onions.

Nutrition

Carbohydrate	18.39 g
Energy	368.52 kcal
Fat	16.48 g
Fibre	2.97 g
Protein	26.72 g
of which: saturates	2.63 g
Sodium	660.78 mg
of which: sugars	5.07 g

15 Minutes

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