

CopyCat P.F. Chang's Dan Dan Noodles

Ingredients

2 ounces soy sauce
1 ounce shaoxing cooking wine
1 teaspoon oyster sauce
1 teaspoon sugar
7 ounces chicken stock
4 ounces ground chicken
1 teaspoon oil
1/2 teaspoon chili paste
1/2 teaspoon minced garlic
2 tablespoons chopped green onion
2 teaspoons cornstarch
2 teaspoons cold water
1 package (14 ounce size) Asian egg noodles, cooked

Directions

Combine the soy sauce, wine, oyster sauce, sugar, and chicken stock in a 2-cup measuring cup or bowl. Mix well to dissolve the sugar. Set aside.

Heat a skillet over medium heat. Add the ground chicken and cook, stirring, until cooked through.

Heat the oil in a wok or large skillet over medium-high heat. Add the chili paste, garlic, and green onion and cook, stirring for 5 seconds. Be careful not to inhale the fumes from the chili paste.

Add the cooked chicken to the wok. Stir over medium-high heat for 10-15 seconds to mix it with the chili paste mixture.

Add the reserved soy sauce liquid to the wok. Stir well then

let simmer for 20-30 seconds.

Mix the cornstarch with the cold water and pour into the wok. Stir well and let the mixture simmer, stirring constantly, until thickened (about 1 more minute).

Place the cooked noodles on individual serving plates. Top with the chicken mixture. Garnish with bean sprouts, chopped green onions, and/or julienne cut cucumbers.