

## Dan Dan Noodles

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**TOTAL TIME:** 35 MIN

**SERVES:** 4

Joanne Chang, owner of Flour Bakery + Café in Boston, will set aside her rolling pin to make stir-fries and noodle dishes like this peanuttty *dan dan* at a second restaurant, due to open this summer.

### INGREDIENTS

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- 1/4 cup peanut oil
- 1/2 cup raw peanuts
- 1 small jalapeño, minced
- 1 small garlic clove, halved
- One 1/4-inch slice of fresh ginger, peeled and chopped
- 2 1/2 tablespoons soy sauce
- 2 tablespoons water
- 1 1/2 tablespoons rice vinegar
- 1 tablespoon Sriracha chile sauce
- 1 tablespoon sugar
- 1 teaspoon Asian sesame oil
- Kosher salt
- 12 ounces chow mein noodles
- Cucumber matchsticks, sliced scallions, chopped cilantro, sesame seeds and lime halves, for garnish

### DIRECTIONS

1. In a large skillet, heat the peanut oil. Add the peanuts and fry over moderate heat until golden, about 8 minutes; let cool slightly. Transfer the peanuts and oil to a food processor. Add the jalapeño, garlic and ginger and process until minced. Add the soy sauce, water, rice vinegar, Sriracha, sugar and sesame oil and process until smooth. Season generously with salt.
2. In a pot of boiling salted water, cook the noodles until al dente. Drain and rinse under cold water; pat dry. Toss the noodles with the dressing and mound in serving bowls; top with the garnishes and serve.