



Sichuan Pork Noodles

Adapted from: Lynne Rosetto Kasper

Serves: 4

Time to prepare: 25 minutes

1 pound course ground pork

3 tablespoons rice vinegar

3 tablespoons soy sauce

1 tablespoon + 1 teaspoon Asian chili-garlic sauce

1-1/4 cups low-sodium chicken broth

1/4 cup peanut butter

3 tablespoons oyster sauce

1 tablespoon grated fresh ginger

1 teaspoon Salt

1 pound fresh Chinese noodles or linguine

2 tablespoons chopped fresh cilantro

Bring 4 quarts water to boil in large pot.

Meanwhile, combine pork, 2 tablespoons vinegar, 1 tablespoon soy sauce, and chili-garlic sauce in bowl, and mix to break up the pork and coat with the liquids.

In another bowl, whisk broth, peanut butter, oyster sauce, remaining vinegar, and remaining soy sauce. (If using chunky peanut butter, combine ingredients in a blender until smooth.)

Heat a non-stick large skillet over medium heat. Add pork mixture, turn to medium-high and cook until no longer pink, about 5 minutes. Stir in ginger and cook until fragrant, about 30 seconds.

Add broth mixture and simmer until slightly thickened, about 4 minutes.

Meanwhile, add salt and noodles to boiling water and cook until al dente. Reserve 1/2 cup cooking water and drain noodles.

Add the noodles to the sauce and toss to combine, adding reserved pasta water as needed. Sprinkle with cilantro and serve.

Notes: Use "natural" peanut-only peanut butter if you can. It doesn't have all the sugar that JIFF and Peter Pan have. If you use regular peanut butter, you may need to add more vinegar, soy sauce, or chili sauce to cut the sweetness of the peanut butter. Either way, after the pork has fully cooked and the sauce has reduced, taste and adjust to your preference.

Chili sauce, rice wine vinegar, and oyster sauce can be found in most grocery stores in the international aisle. They keep in the fridge forever, so pick them up and you'll be tempted to use them again.

Don't skip the fresh cilantro. The savory sauce is rich, and the fresh herbs really counterbalance it with a fresh, bright flavor.

Double this recipe and reheat it tomorrow for lunch. If it's a little dry, add a little leftover pasta water to loosen up the sauce a bit.