

Foodnity Recipes

Spicy Dan Dan Noodles – Easy Weeknight Dinner

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Sichuan** Cuisine

Ingredients

Noodles and Protein

- [ ] 8 oz (225 g) Chinese wheat noodles (or ramen) – chewy texture preferred
- [ ] 1 lb (450 g) ground beef
- [ ] 3 tbsp vegetable oil

Aromatics

- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp fresh ginger, grated

The Sauce

- [ ] 1/4 cup dark soy sauce
- [ ] 2 tbsp light soy sauce
- [ ] 1 tbsp Chinese black vinegar
- [ ] 2 tbsp hoisin sauce
- [ ] 1 tsp sugar
- [ ] 1 tsp sesame oil
- [ ] 1/4 cup creamy peanut butter
- [ ] 2 tbsp toasted sesame paste (or 1 tbsp tahini)
- [ ] 1 tbsp Sriracha or chili garlic sauce (adjust to taste)

Seasoning and Garnish

- [ ] 1 tsp Sichuan peppercorns, ground (optional for authentic heat)
- [ ] 1/2 tsp white pepper
- [ ] 1 cup shredded cucumber
- [ ] 1/2 cup sliced scallions (white and green parts)
- [ ] 1/4 cup chopped toasted peanuts
- [ ] Fresh cilantro leaves, for garnish

Instructions

1. Start by bringing a large pot of salted water to a rolling boil. Gently add your 8 oz (225 g) Chinese wheat noodles (or ramen) and cook them for about 3–4 minutes until they're just al dente. Now, here is the trick: drain them and rinse with cold water immediately to stop the cooking. Just let them stand for a bit.

2. While those noodles are cooling off, heat 3 tbsp vegetable oil in a wok over medium-high heat. Toss in your 1 lb (450 g) ground beef, breaking it apart with a spoon as it sizzles. Cook it until it's nicely browned and cooked through, which usually takes about 5 minutes.

3. Stir in your 2 cloves garlic, minced and 1 tbsp fresh ginger, grated. Sauté these for just another 30 seconds until the kitchen smells wonderful. Once it's fragrant, remove the meat from the heat and set it aside for a moment.

4. Grab a small saucepan and whisk together the 1/4 cup dark soy sauce, 2 tbsp light soy sauce, 1 tbsp Chinese black vinegar, 2 tbsp hoisin sauce, 1 tsp sugar, 1 tsp sesame oil, 1/4 cup creamy peanut butter, 2 tbsp toasted sesame paste (or 1 tbsp tahini), and 1 tbsp Sriracha or chili garlic sauce. Keep stirring until that peanut butter and sesame paste fully melt into a smooth liquid.

5. Now, pour that lovely sauce right over the cooked meat. Stir in 1 tsp Sichuan peppercorns, ground (optional for authentic heat) and 1/2 tsp white pepper. Mix it all until the beef is evenly coated and looks glossy. Keep it on low heat just to stay warm.

6. Place your drained noodles in a large mixing bowl. Drizzle about half of that warm sauce over them and toss gently until every single noodle is coated. Save the rest of the sauce; we'll use it for the topping.

7. Top the noodles with the remaining sauce, then add your 1 cup shredded cucumber, 1/2 cup sliced scallions (white and green parts), 1/4 cup chopped toasted peanuts, and another sprinkle of ground Sichuan peppercorns if you're feeling bold.

8. Give everything a final toss—honestly, using your hands or a big spoon works best—to make sure the heat from the sauce carries through. Taste it! You can add a pinch more sugar, soy sauce, or chili if you want to tweak it.

9. Plate the noodles into individual bowls. Drizzle a little extra sesame oil over each and garnish with fresh cilantro leaves. Serve them immediately while they have that perfect, chewy texture.

Nutrition per serving

580 kcal	26 g	48 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- The cold water rinse is important so the noodles don't get mushy.
- Using both dark and light soy sauce gives the dish a rich color and balanced saltiness.
- Sichuan peppercorns provide a unique numbing sensation rather than just heat.