



My Dry Version of Zha Jiang Mian

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 bowl of fresh noodles (substitution: spaghetti/instant noodles)
- 3 tbsps oil
- 1 tbsp minced garlic
- 1 tsp minced ginger
- 1 tsp chilli flakes in oil
- 1 small bowl of pork/chicken (finely chopped)
- 2-3 tbsp shaoxing wine/beer (I personally think beer is better)
- 1 tbsp black/yellow bean paste
- 1 tsp dark soy sauce
- a pinch of sugar
- a few drops of sesame oil
- a sprint of ground black pepper
- cucumber (skinned & finely sliced for garnishing)

Instructions

1. Cook the noodles according to the instructions on the packing. Drained. Add a tbsp of oil & toss. Keep warm.
2. Heat wok with remaining of oil. Add garlic, saute a few seconds before adding ginger. Continue stir-fry until the colour turns a little brownish. Add chilli flakes and stir-fry until fragrant.
3. Add pork/chicken. Stir for 1 min before adding shaoxing wine/beer. Stir well, then add bean paste as well as sugar. Keep stirring until the meat is cooked.
4. Sprint some black pepper & sesame oil for a better aroma.
5. Spoon the mixture on top of noodles & garnish with some shredded cucumber before serving hot.

*If you prefer "wet look", add pork/chicken broth at stage 4 after yellow bean paste is added.