

Maine Arts Camp

Recipe: Dan Dan Mein

Chef: Charlie Limoggio CEC

Servings: 8

Quantity	Unit	Ingredient	Prep Notes
2	Bunches	Broccoli	Cut into bite size florets
12	Ounces	Linguine **	
4	Tablespoons	Sesame oil	Dark roasted
1 ½	Cups	Roasted cashews	No salt
4	Tablespoons	Hot chili oil	
6	Tablespoons	Tamari soy sauce	
2	Tablespoons	Rice vinegar	Or cider vinegar
½	Cup	Peanut oil	Or Canola, Soy or vegetable
8	Cloves	Garlic	Minced fine
2/3	Cup	Peanut butter	Or Tahini paste

1. Blanch broccoli florets, drain & shock with ice water. Drain well and pat dry.
2. Cook noodles, drain well and shake to remove extra water. Toss with 1 teaspoon sesame oil or more to coat.
3. In a bowl, stir peanut butter/Tahini paste until smooth. Add spicy oil, Tamari, vinegar, remaining sesame oil, peanut oil and garlic. Stir to blend.
4. Toss sauce with noodles, toss in broccoli and cashews

** Chinese sesame noodles would sub well also

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.