

Templates

- Double-Recipe Template
- Dragon Noodles

Double-Recipe Template

Source:

Prep Time:

Cook Time:

Total Time:

Ingredients:

Single Recipe	Double Recipe
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Directions:

1.

Dragon Noodles

Source: <https://www.budgetbytes.com/pork-peanut-dragon-noodles/>

Modified By: Michael D'Attilo

Prep Time: 0m

Cook Time: 15-30m

Total Time: 15-30m

Ingredients:

Single Recipe	4x Recipe
1/4 cup chili garlic sauce 1/4 cup soy sauce 1/4 cup brown sugar 1 tbsp peanut butter (optional)	1 cup chili garlic sauce 1 cup soy sauce 1 cup brown sugar 1/4 cup peanut butter (optional)
1/2 lb. ground pork 1/4 - 1/2 cup unsalted peanuts	2 lb. ground pork 1-2 cups unsalted peanuts
fresh scallions, sliced (optional) Ramen Noodles (from instant packet, or other)	fresh scallions, sliced (optional) Ramen Noodles (from instant packet, or other)

Directions:

This is a simple, cheap meal preparation for a Dragon Noodle sauce; it can be refrigerated for about a week or two, and can be eaten with cooked ramen noodles in whatever concentration is desired (typically I'd do about 1/4-1/2 cup sauce with one packet of ramen).

Unsalted peanuts can optionally be chopped (via food processor) before cooking, or just added whole.

1. Combine the chili garlic sauce, soy sauce, and brown sugar in a bowl or large measuring cup.
2. Add the ground pork to a skillet and cook over medium heat until it is fully browned. Once browned, add the prepared dragon sauce and chopped peanuts. Allow the pork and peanuts to simmer in sauce until the it's reduced by half.
3. While the pork is browning, begin boiling water for your noodles. Once boiling, add your noodles and cook according to the package directions. Drain the noodles in a colander.
4. Once the sauce has reduced and the noodles have drained, add the noodles to the skillet and toss until everything is combined and coated in sauce. Top with sliced green onions and serve!